The Right Choice · Manufacturers of Quality Catering Equipment

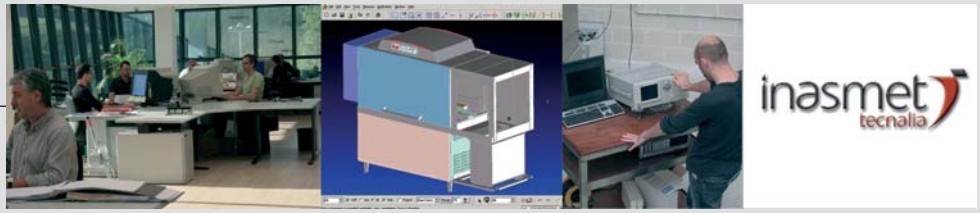
sammic

Export Price List · January 2015

1961

The Right Choice

Design



Production

Quality

Product

Logistics

Service

2015

SAMMIC 1961-2015:
54 years of history with an eye to the future.

The more than 50-year history of Sammic provides a solid base from which to contemplate the future with optimism and confidence.

The Company was founded in 1961 in Azpeitia, Spain, in a region of long industrial tradition and one of the world's top culinary destinations, with 6 Michelin Star restaurants (averaging 2 each). This mix of high end industrial development and great gastronomic orientation has a lot to do with Sammic's past, present and future.

We offer the services of our corporate chef who, in addition, collaborates closely with our R+D department developing new solutions. Our equipment is tested by different types of end-users before they are launched, from cutting-edge restaurants to big production caterings. This closeness to the final user allows us to develop solutions that best fulfill the needs of the most demanding users.

Sammic started its activity manufacturing potato peelers. Today, we are delighted to offer a wide range of solutions organized into 4 product families. All this thanks to Sammic's historical tradition in research and development of markets and products.

sammic services

at your service.

Thanks to our historical trajectory that has allowed us to accumulate knowledge and experience, we have created Sammic Services.

Sammic Services is a platform from which we want to share our skills and knowledge with our market, both with distributors and with end users.

We know that the needs of our distributors and users are not always satisfied with just machines.

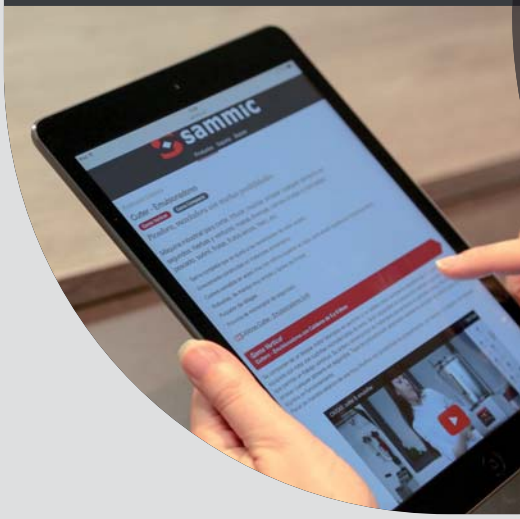
And we know that our dealers and users need more than a good machine to get the better of it.

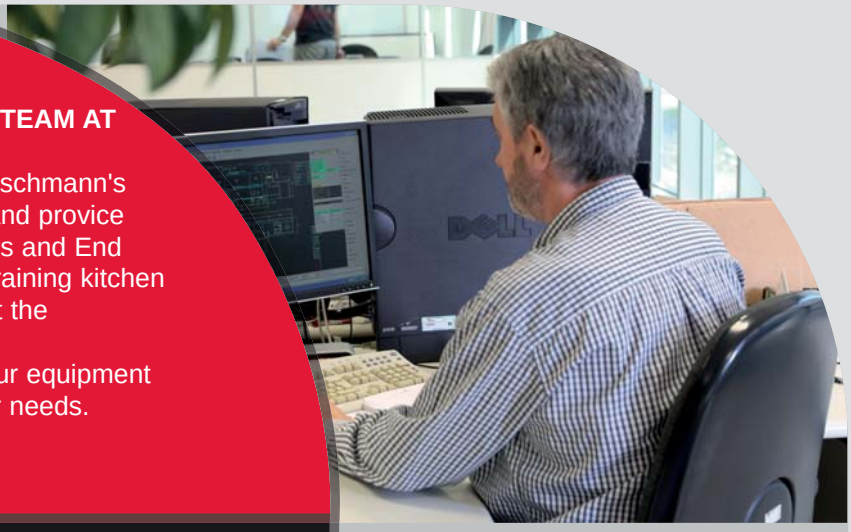
Sammic Services: AT YOUR SERVICE.

MARKETING SERVICES: WE HELP YOU TO SELL MORE, TO SELL BETTER.

Our website has been designed for you. We provide exhaustive information about our activity and products, as well as documents and exclusive services.

And we have a flexible marketing department with great responsiveness that allows us to assist the distributor on the specific needs that may require our assistance: supply of databases, custom designs, posters ... and more.





CHEF'S SERVICES: A WHOLE TEAM AT YOUR SERVICE.

Sammic has teamed up with Fleischmann's Cooking Group to offer training and provice consulting services to our Dealers and End Users. With our corporate chef and from our training kitchen we offer standard or ad-hoc services in-situ, at the customer's facilities or on-line.
Services that will help you get the best from our equipment or to choose the appliances that best suit your needs.

sammic services

DESIGN SERVICES: WE ADAPT TO YOU NEEDS.

Tell us about your requirements and we will propose you the solution that will allow you to maximize your investment.
Or we will adapt our product to your requirements.

TECH SERVICES: EVERYTHING YOU NEED TO KNOW TO GET THE BEST OUT OF OUR EQUIPMENT.

From our TAS, we provide training to our dealers' own technical services. From our training room or at the customer's facilities, we offer customized training, always depending on the needs raised by the distributor.

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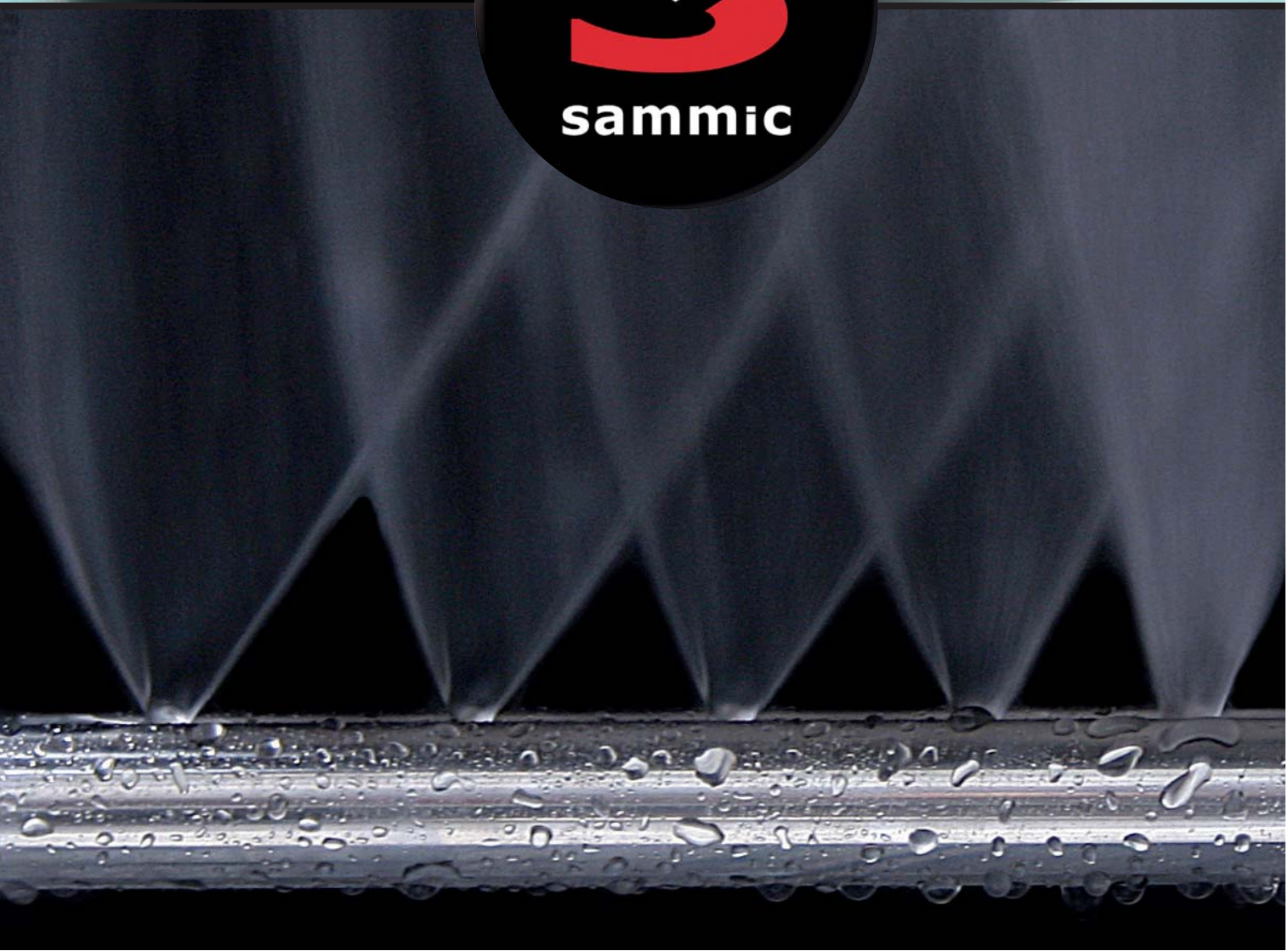
SNACK BARS / PIZZERIA



WARE WASHING

TROLLEY WITH GUIDES FOR DISHWASHER BASKETS

· Welded trays with glazed stainless steel AISI 304 square tubular frame section 25x25x1,2mm.
· L-shaped stainless steel AISI 304 12/10 thickness guides with push-through protection.
· 125mm diameter swivel castors, 2 of them with brake.
· Rubber bumpers.
· Distance between guides: 192,5mm.

5860731 **CGC-7** - 7 racks 500x500 - 625x595x1570mm.

TROLLEY FOR DISHWASHER BASKETS

· Stainless steel AISI304 galvanized surface.
· Stainless steel AISI304 round handle Ø25 x 1.5
· 125mm diameter castors: 2 fixed castors with brake, 2 swivel castors.

5862001 **CCVA** - with handle - 550x550x908mm.
5862002 **CCV** - without handle - 520x520x210mm.

WASTE BAG HOLDER

· Stainless steel construction.
· Fitted with 2 rubber covered swivel castors for quiet operation.
· Pedal operated lid opening.
· Front handle for ease of movement.

5861100 Trolley for waste bag **CB - Ø450 x 850 mm**

STAINLESS STEEL BINS

· Stainless steel construction
· Waste bin can also be used for storage and transportation purposes.
· Complete with handles and stainless steel lid.
· Available in 50 or 95 litres capacity. Optional foot pedal model available (95 litres model only).
· Fitted with 4 rubber covered swivel castors for quiet operation.

5702576 **CU-50** - 50 l. - 380 x 380 x 605 mm.
5702577 **CU-95** - 95 l. - 450 x 450 x 685 mm.
5702578 **CU-95P** - 95 l. - With foot pedal - 450 x 600 x 685mm.

- Dries, polishes and eliminates spotting on cutlery after washing.
- Economy: saving on personnel cost and quick investment pay-back.
- Time-saving: hourly output of up to 8,000 pieces.
- Hygienic: UVC-ray germicide lamp sterilizes both the cutlery and the drying product.
- Fully automatic.
- Stainless steel made. Stainless steel drying tank.
- Rounded cutlery carousel, avoiding cutlery jams. Stainless steel insulating material coated cutlery carousel.
- Machine-ready luminous and audible signal.
- Luminous signal indicating if heating elements are activated or not.
- Luminous signal indicating that the polishing product must be replaced.
- Probe-controlled polishing product temperature, which guarantees accuracy and quick reaction. Luminous signal indicating probe breaking.
- Polishing product drying cycle with automatic stop after using the machine.
- Luminous signal indicating that the UVC-ray germicide lamp must be replaced. UVC-ray lamp can be disconnected for all essential cleaning or servicing.
- SAS-6001: Equipped with motor brake, shortening stopping time, reducing vibrations and improving the durability of the machine.
- SAM-3001 / SAS-6001: Complete with outlet fan. Prevents drying product from getting out, when swept along by spoons.
- Optional SAS-5001 / SAS-9001: front wheel kit.

RANGE	SAM-3001	SAS-5001	SAS-6001
Table-top model	✓		
Floor model		✓	✓
Stainless steel body	✓	✓	✓
Stainless steel cutlery tank	✓	✓	✓
Rounded cutlery carousel	✓	✓	✓
St. st. insulating material coated cutlery carousel	✓	✓	✓
Germicide lamp	✓	✓	✓
Motor brake			✓
Outlet fan	✓		✓

SAM-3001

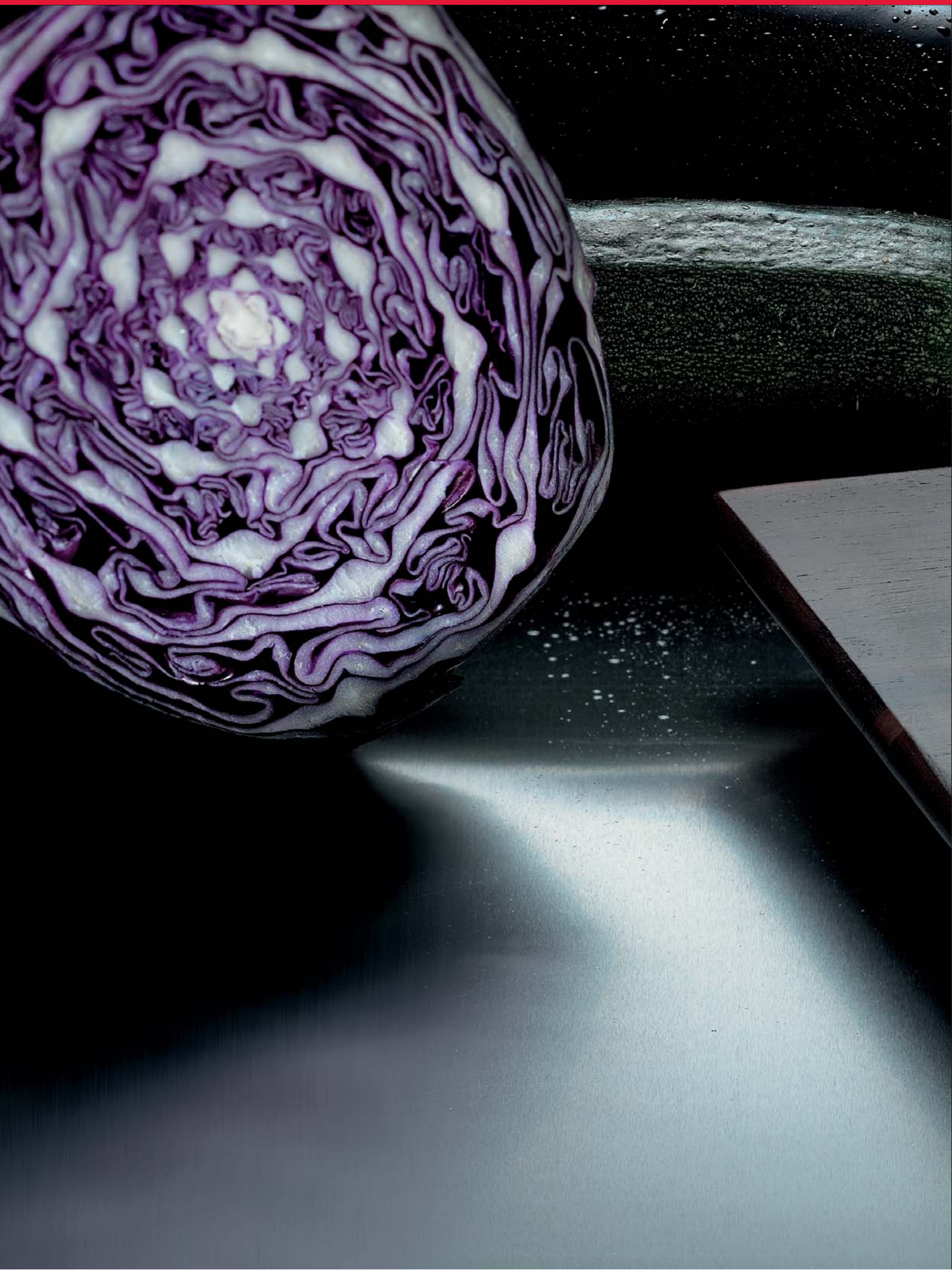
1370043 **SAM-3001** - 230V / 50Hz / 1~
2379014 Polishing product 3 Kg. (SAM)

SAS-5001 / SAS-6001

1370042 **SAS-5001** - 230V / 50Hz / 1~
1370046 **SAS-5001** - 230-400V / 50Hz / 3N~
1370044 **SAS-6001** - 230V / 50Hz / 1~
1370048 **SAS-6001** - 230-400V / 50Hz / 3N~
2370011 Polishing product 5 Kg. (SAS)
2379015 Front wheel kit (not installed)

SPECIFICATIONS	SAM-3001	SAS-5001	SAS-6001
OUTPUT PCS/HOUR	3000	5000-8000	5000-8000
LOADING			
Motor (W)	175	300	300
Heating power (W)	450	900	900
UVC-lamp (W)	8	8	8
Fan (W)	50	-	50
ELECTRICAL SUPPLY	230V / 50Hz / 1~	230V / 50Hz / 1~ 230-400V / 50Hz / 3N~	
DIMENSIONS			
Width	489	630	630
Depth	652	693 (800)	693 (800)
Height	412	783	783
NET WEIGHT	43 kg	130 kg	130 kg

DYNAMIC PREPARATION



Since Sammic started its activity manufacturing potato peelers in 1961, the development of Sammic Dynamic Preparation family has been constant, currently offering the most comprehensive range of Dynamic Preparation and Food Preservation equipment in the market.

Among the new appliances that can be found in these pages, we would draw your attention to the new range combi cutter-emulsyfiers, now also available with 8 lt. food processor bowl, as well as a new range of commercial scales with different capabilities and levels of accuracy.

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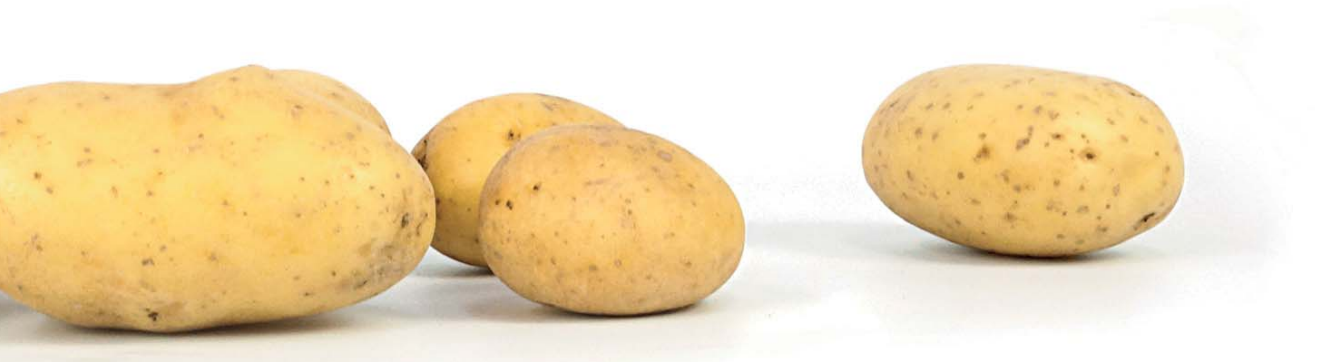
SAMMIC SOLUTIONS

In Sammic we know that those looking for a machine are looking for a SOLUTION. Therefore, our offer is aimed at finding solutions that can provide the user advantages in financial, organisational and quality areas.
In developing our offer, rather than machines we think of concepts or solutions to the needs that users may have and we even anticipate them.
Follow our Case Studies on our blog at **www.sammic.com**

INTEGRAL FRESH POTATO PROCESSING: THE ECONOMIC AND HEALTHY ALTERNATIVE TO FROZEN CHIPS

With the combination of the potato peeler, hand chipping or vegetable preparation machine and the vacuum packing machine, Sammic offers a complete solution to processing fresh potatoes as a healthy and economical alternative to buying frozen ready-to-fry potatoes.
Depending on each user's features, Sammic offers the right solution for different production needs.

- Using fresh potatoes ensures unique flavour and texture.
- It allows the user to organise work, preparing the potatoes once a week. In the refrigerator, fresh-cut and vacuum packed chips keep their quality intact for at least one week.
- It allows customised packin gand regular portions.
- This process saves up to 40% compared with the use of frozen ready-to-fry potatoes.



Peel

Cut

Vacuum pack

POTATO PEELERS

Potato peelers (aluminium)	
Model	**Covers**
PP-6+	from 30 to 150
PPC-6+	from 30 to 150
PP-12+	from 60 to 200
PPC-12+	from 60 to 200
Potato peelers (stainless steel)	
M-5	from 10 to 80
PI-10	from 60 to 200
PI-20	from 100 to 300
PI-30	more than 200

See pages 56 - 59

VEGETABLE PREPARATION MACHINES - COMBI VEG PREP-FOOD PROCESSOR

Model	Covers	Output
CA / CK-301	from 200 to 450	up to 450 kg
CA / CK-401	from 100 to 600	up to 650 kg
CA-601	from 200 to 1000	up to 1000 kg

See pages 62 - 67

FOOD PROCESSORS

Model	Covers	Maxim Capacity
SK-3	from 10 to 25	up to 1 kg
CK-5	from 20 to 75	up to 3 kg
CK-8	from 20 to 100	up to 4 kg

FOOD PROCESSORS - EMULSIFIERS

Model	Covers	Maxim Capacity
SKE-3	from 10 to 30	up to 2 kg
CKE-5	from 20 to 75	up to 3 kg
CKE-8	from 20 to 100	up to 4 kg

See pages 68 - 70

PORTABLE LIQUIDISERS & BEATERS

Liquidisers	
Model	**Containers**
TR-200	up to 10 litres
TR-250	up to 15 litres
TR-350BN	up to 60 litres
TR-350BL	up to 70 litres
TR-550BL	up to 100 litres
TR-550BXL	up to 150 litres
TR-750	up to 200 litres
Combined	
TR/BM-250+BS	up to 15 litres
TR/BM-250+BB-250	from 2 to 30 egg whites
TR/BM-350+BN	up to 60 litres
TR/BM-350+BB-350	from 2 to 50 egg whites
Turbo liquidisers	
TRX-21/22	up to 800 litres

See pages 71 - 76

FOOD MIXERS

Model	Bowl capacity	Capacity in flour kg
BM-5E	5 litres	1 kg
BM-5	5 litres	1,5 kg
BE-10	10 litres	3 kg
BE-20	20 litres	6 kg
BE-30	30 litres	9 kg
BE-40	40 litres	12 kg

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MEAT MINCERS

Model	Hourly output
PS-12	100 kg
PS-22	280 kg
PS-32	425 kg

See pages 84 - 85

POTATO PEELERS

· Complete range, with a capacity per cycle of up to 30 Kg.
· **PP/PPC** range: manufactured in cast aluminium alloy.
· **M/PI** range: manufactured in stainless steel.
· Abrasive peeling. The abrasive is highly resistant and long lasting.
· Integral control panel complete with on/off push buttons and a 0-6 minute timer.
· Optional extra: stainless steel floor stand and filter with no-foam feature.

SALAD DRYERS

· 2 models depending on their capacity per cycle.
· 2-speed appliances with 3-cycle selection.
· Up to 900 rpm: Sammic salad dryers are the fastest ones in the market, with guaranteed top performance without damaging the product.
· Exclusive Vibration Control System (VCS): automatic product distribution control before cycle start, improving the durability of the machine.
· Equipped with wheels with brake as standard that facilitate its stability during operatioin and mobility for cleaning or storage purpose.

COMBINED SOLUTIONS

· Sammic offers two combined solutions in this product range:
· A potato peeler + salad dryer complete with abrasive plate and drying basket: it allows to peel up to 20 Kg. of potato each cycle and to dry 2 Kg. of vegetables per cycle.
· A salad washer and dryer that washes and dries 4 Kg. of vegetables per cycle.

RANGE	PP	PP-C	M	PI	PES	ES
Manufactured in aluminium	✓	✓				
Manufactured in stainless steel			✓	✓	✓	✓
Peeler function	✓	✓	✓	✓	✓	
Salad-dryer function					✓	✓
Base plate with abrasive	✓	✓	✓	✓	✓	
Chamber walls with abrasive	✓	✓		✓		
Timer	✓	✓	✓	✓	✓	✓
Cover micro-switch				✓	✓	✓
Door micro-switch			✓	✓	✓	
Attachment drive to power accessories		✓				
Floor stand	O	O	O	O	O	
Filter no-foam feature	O	O	O	O	O	
Hourly output						
Peeler	120-270 kg/h	120-270 kg/h	80-100 kg/h	200-720 kg/h	300 kg/h	
Salad-dryer					20 kg/h	120/720 kg/h

✓: included - O: optional

POTATO PEELERS - ATTACHMENTS FOR COMBINED POTATO PEELERS

POTATO PEELER PP-6+ / PP-12+

Potato peelers manufactured in cast aluminium alloy.
Base plate and chamber walls lined with abrasive.

1000410	**PP-6+** - 230-400 V / 50 Hz / 3~ (without stand)
1000411	**PP-6+** - 230V / 50 Hz / 1~ (without stand)
1000420	**PP-12+** - 230-400 V / 50 Hz / 3~ (without stand)
1000421	**PP-12+** - 230 V / 50 Hz / 1~ (without stand)

1000399	Stainless steel floor stand
1000397	Filter no-foam feature

COMBINED POTATO PEELER PPC-6+ / PPC-12+

Combined potato peelers manufactured in cast aluminium alloy, with attachment drive to power accessories.
Base plate and chamber walls lined with abrasive.

1000430	**PPC-6+** - 230-400 V / 50 Hz / 3~ (without stand)
1000431	**PPC-6+** - 230 V / 50 Hz / 1~ (without stand)
1000440	**PPC-12+** - 230-400 V / 50 Hz / 3~ (without stand)
1000441	**PPC-12+** - 230 V / 50 Hz / 1~ (without stand)

1000399	Stainless steel floor stand
1000397	Filter no-foam feature

SPECIFICATIONS	PP-6+	PP-12+	PPC-6+	PPC-12+
CAPACITY PER LOAD (KG.)	5-6 kg	10-12 kg	5-6 kg	10-12 kg
OUTPUT	120-150 kg/h	220-270 kg/h	120-150 kg/h	220-270 kg/h
TIMER	0-6 min	0-6 min	0-6 min	0-6 min
LOADING				
Single phase	400 W	400 W	550 W	550 W
Three phase	370 W	370 W	550 W	550 W
ATTACHMENT DRIVE	No	No	Yes	Yes
DIMENSIONS WITHOUT STAND (W,D,H)	395 x 700 x 433	395 x 700 x 503	395 x 700 x 433	395 x 700 x 503
DIMENSIONS WITH STAND (W,D,H)	411 x 700 x 945	411 x 700 x 1.015	411 x 700 x 945	411 x 700 x 1.015
NET WEIGHT	32 kg	33 kg	37 kg	38 kg

ATTACHMENTS FOR COMBINED POTATO PEELERS

VEGETABLE PREPARATION ATT. CR-143

Inlet dimensions: 137 x 73mm
External dimensions: 270 x 370 x 290 mm.
*Slicing blades, grating discs and grids are those of the CA-300 Vegetable prep. machine (page 67)

1010026 **CR-143** without discs

POTATO MASHER ATT. P-132

1010052 **P-132**

MEAT MINCER ATT. HM-71

1010045 **HM-71**

M-5

Stainless steel body.
Base plate lined with abrasive.
Very easy to install.
Can be placed near the kitchen sink for drainage.
Ideal for small spaces.

1000565	**M-5** - 230 V / 50-60 Hz / 1~ (without stand)
2009224	Stainless steel floor stand **M-5 - PI-10/20 - PES-20**
2009223	Filter no-foam feature **M-5 - PI-10/20 - PES-20**

PI-10 / PI-20 / PI-30

- Construction in stainless steel.
- Side stirrers covered with silicon carbide abrasive (approved by NSF).
- Aluminium base plate lined with silicon carbide abrasive (approved by NSF), easily removable for cleaning purpose.
- Auto-drag of waste to the drain.
- Energy optimisation thanks to engine optimisation.
- Liftable transparent polycarbonate cover, complete with locking and safety device.
- Aluminium door with hermetic seal and safety device.
- Waterproof control board (IP65): Improved reliability against moisture and water splash.
- Water inlet system with non-return air break.
- PI-30: water inlet system fitted with electric valve.
- Auxiliary contact for external electric valve.
- Timer 0-6min and continuous operation.

1000650	**PI-10** - 230-400 V / 50 Hz / 3N~ (without stand)
1000651	**PI-10** - 230 V / 50 Hz / 1~ (without stand)
1000660	**PI-20** - 230-400 V / 50 Hz / 3N~ (without stand)
1000661	**PI-20** - 230 V / 50 Hz / 1~ (without stand)
1000630	**PI-30** - 230-400 V / 50 Hz / 3N~ (without stand)
1000631	**PI-30** - 230V / 50 Hz / 1~ (without stand)
2009224	Stainless steel floor stand **M-5 - PI-10/20 - PES-20**
2009223	Filter no-foam feature **M-5 - PI-10/20 - PES-20**
2009270	Stainless steel floor stand with filter **PI-30**

SPECIFICATIONS	M-5	PI-10	PI-20	PI-30	PES-20
Capacity per load (Kg.)	5 kg	10 kg	20 kg	30 kg	20 kg
Output	80-100 kg/h	200-240 kg/h	400-480 kg/h	600-720 kg/h	300 kg/h
Timer	0-6 min	0-6 min	0-6 min	0-6 min	0-6 min
Loading					
Single phase	300 W	550 W	550 W	730 W	550 W
Three phase	-	370 W	550 W	730 W	550 W
Dimensions without stand (w,d,h)	333 x 367 x 490	433 x 635 x 625	433 x 635 x 735	622 x 760 x 950	433 x 635 x 735
Dimensions with stand (w,d,h)	425 x 555 x 965	433 x 638 x 1.040	433 x 638 x 1.155	546 x 760 x 1.255	433 x 638 x 1.155
Net weight	15 kg	36 kg	39 kg	60 kg	39 kg

SALAD DRYERS ES-100 / 200

- 2 models depending on their capacity per cycle.
- 2-speed appliances with 3-cycle selection.
- Up to 900 rpm: Sammic salad dryers are the fastest in the market, with guaranteed top performance without damaging the product.
- Exclusive Vibration Control System (VCS): automatic product distribution control before cycle start, improving the durability of the machine.
- Equipped with wheels with brake as standard that facilitate its stability during operation and mobility for cleaning or storage purpose.

1000700	**ES-100** - 230V / 50-60 Hz / 1~
1000710	**ES-200** - 230V / 50-60 Hz / 1~
2009625	Stainless steel basket for **ES-100** (additional)
2009620	Stainless steel basket for **ES-200** (additional)

Guaranteed top performance without damaging the product.

Equipped with wheels with brake as standard.

Electronic, user-friendly high performance control panel.

PEELER & SALAD DRYER PES-20

- Potato peeler manufactured in stainless steel.
- Aluminium base plate lined with silicon carbide abrasive (approved by NSF), easily removable for cleaning purpose.
- Water inlet system with non-return air break.
- Watertight controls (IP65).
- Liftable cover.
- As salad dryer:
  Capacity: 2 Kg per cycle (20 Kg/h).
  Volume: 19.5 litres.
- Supplied with revolving plate and drying basket.

1000670	**PES-20** - 230-400 V / 50 Hz / 3N~
1000671	**PES-20** - 230V / 50 Hz / 1~
2000004	Knife plate PES-20
2001429	Plastic basket
2009224	Stainless steel floor stand **M-5 - PI-10/20 - PES-20**
2009223	Filter no-foam feature **M-5 - PI-10/20 - PES-20**

SPECIFICATIONS	ES-100	ES-200	PES-20
Capacity per load (Kg.)	6 kg	12 kg	2 kg
Output	120-360 kg/h	240-720 kg/h	20 kg/h
Timer	1-2-3 min	1-2-3 min	0-6 min
Loading			
Single phase	550 W	550 W	550 W
Three phase	-	-	550 W
Dimensions without stand (w,d,h)	540x 750 x 665	540 x 750 x 815	433 x 635 x 735
Dimensions with stand (w,d,h)	-	-	433 x 638 x 1.155
Net weight	48 kg	52 kg	39 kg

VEGETABLE PREPARATION MACHINE AND VEG PREP - FOOD PROCESSOR

- New Sammic vegetable preparation machines and combi veg-prep - food processor machines.
- Different motor blocks and attachments available, which allow us to offer the right solution for each user's needs.
- Combi models available, with veg-prep attachment and bowl with hub and blades.
- Ergonomic design.
- Stainless steel construction and highest quality material, all suitable for contact with food.
- Best quality cut.
- Electronic, user-friendly control board.
- NSF approved.

VEGETABLE PREPARATION MACHINES

CA-301

CA-401

CA-601

- 1 or 2 speed appliances.
- Hourly output up to 1000 Kg.
- New production technology gives a uniform cutting result.

COMBI VEG PREP-FOOD PROCESSOR

CK-301/302

CK-401/402

- Available with universal or large production attachment.
- 5 or 8 litre bowl with hub with toothed blades.
- Variable speed.
- Automatic attachment detection.

CA

CK

Electronic, user-friendly control board.

CA/CK-301/302: ergonomic design that allows to cut the product in just one movement.

CA/CK-401/402: heading with lateral blade, which distributes the product inside the inlet and cuts and distributes entire products like cabbage. In option core drill included with the same purpose.

CA/CK-401/402: high positioned ejection disc allowing to eject a bigger product quantity.

Lateral product ejection, which allows the appliance to be placed in a less deep working surface.
This directs the product avoiding splashing.

Easily removable lever and lid for cleaning purpose.

AVAILABLE ATTACHMENTS AND ACCESSORIES

Universal attachment (1)

Large production attachment (2)

Automatic hopper (3)

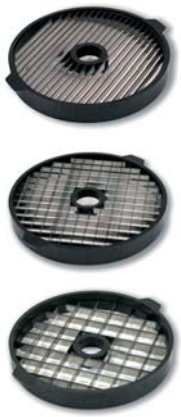
Tube attachment (4)

Stand-trolley (5)

RANGE	Univ. (1)	Large prod. (2)	Automat. (3)	Tubes (4)	Bowl 5 litres	Bowl 8 litres	Trolley (5)
CA-301	✓			O			O
CA-401		✓	O	O			O
CA-601		O	✓	O			O
CK-301	✓			O	✓		O
CK-302	✓			O		✓	O
CK-401		✓	O	O	✓		O
CK-402		✓	O	O		✓	O

✓: included - O: optional

THE PERFECT CUT



· New grids:
- Less effort needed to cut.
- Generates less liquid.
- Minimizes product spoilage.
- Allows a more uniform cut.

· New cutting sizes.
- 20 and 25 mm slices.
- 14x14, 20x20 and 25x25mm dices.

SPECIFICATIONS	CA-301	CA-401	CA-601	CK-301/302	CK-401/402
OUTPUT	150-450 Kg/h	200-650 Kg/h	500-1000 Kg/h	150-450 Kg/h	200-650 Kg/h
INLET OPENING DIMENSIONS	136 cm^2	286 cm^2	273 cm^2	136 cm^2	286 cm^2
BOWL CAPACITY (FOOD PROCESSOR)	-	-	-	5 l. / 8 l.	5 l. / 8 l.
SPEEDS (VEG PREP)	1	1	2	Adjustable (5 pos.)	Adjustable (5 pos.)
MOTOR RPM (VEG PREP)	365	365	365 / 730	365-1000	365-1000
SPEEDS (FOOD PROCESSOR)	-	-	-	Adjustable (10 pos.)	Adjustable (10 pos.)
MOTOR RPM (FOOD PROCESSOR)	-	-	-	365-3000	365-3000
LOADING					
Single phase	550 W	550 W	-	1500 W	1500 W
Three phase	370 W	550 W	750 W	-	-
DIMENSIONS (VEG PREP)	389 x 405 x 544 mm	389 x 382 x 646 mm	431 x 418 x 767 mm	389 x 412 x 565 mm	389 x 400 x 767 mm
DIMENSIONS (FOOD PROCESSOR)	-	-	-	283 x 390 x 468/517 mm	283 x 390 x 468/517 mm
NET WEIGHT (VEG PREP)	21 Kg	24 Kg	26 Kg	28 Kg	30 Kg
NET WEIGHT (FOOD PROCESSOR)	-	-	-	23/24 Kg	23/24 Kg

CA-301

It consists of a 1-speed motor block and a univeral attachment.
In option: tube attachment for long vegetables.

1050021	**CA-301** - 230V / 50 Hz / 1~
1050301	**CA-301** - 230-400V / 50 Hz / 3N~
1050061	Long vegetable attachment for **CA-301/401/601**
1050063	Stand-trolley for **CA/CK**

CA-401

It consists of a 1-speed motor block and a great production attachment.
In option: tube attachment for long vegetables, automatic hopper, stand-trolley.

1050059	**CA-401** - 230V / 50 Hz / 1~
1050315	**CA-401** - 230-400V / 50 Hz / 3N~
1050067	Automatic hopper for CA
1050061	Long vegetable attachment for **CA-301/401/601**
1050063	Stand-trolley for **CA/CK**

CA-601

It consists of a 2-speed motor block and an automatic hopper.
In option: tube attachment for long vegetables, great production attachment, stand-trolley.

1050062	**CA-601** -400V / 50 Hz / 3~
1050069	Great production attachment
1050061	Long vegetable attachment for **CA-301/401/601**
1050063	Stand-trolley for **CA/CK**

CK-301 / CK-302

New CK-302

It consists of a variable speed motor block, universal attachment and a food processor attachment with a 5 or 8 litre bowl and a hub with toothed blades.
Vegetable preparation function with 5 adjustable speeds.
Food processor function with 10 speeds, possibility to program by time and burst button.
In option: tube attachment for long vegetables, hub with flat blades, hub with perforated blades.

1050028	**CK-301** - 230V / 50-60 Hz / 1~ · 5 lt. food processor bowl
1050345	**CK-302** - 230V / 50-60 Hz / 1~ · 8 lt. food processor bowl
1050064	Long vegetable attachment for **CK-301/401/302/402**
2053058	Hub with flat blades for **CK/E** (5l)
2053063	Hub with perforated blades **CK/E** (5l)
2053091	Hub with serrated blades for **CK/E** (5l) (additional)
2053930	Hub with serrated blades for**CK/E** (8l) (additional)
2053935	Hub with flat blades for **CK/E** (8l)
2053940	Hub with perforated blades **CK/E** (8l)
1050063	Stand-trolley for **CA/CK**

CK-401 / CK-402

New CK-402

It consists of a variable speed motor block, great production attachment and a food processor attachment with a 5 or 8 litre bowl and a hub with toothed blades.
Vegetable preparation function with 5 adjustable speeds.
Food processor function with 10 speeds, possibility to program by time and burst button.
In option: automatic hopper, tube attachment for long vegetables, stand-trolley, hub with flat blades, hub with perforated blades.

1050330	**CK-401** - 230V / 50-60 Hz / 1~· 5 lt. food processor bowl
1050350	**CK-402** - 230V / 50-60 Hz / 1~ · 8 lt. food processor bowl
1050071	Automatic hopper for CK
1050064	Long vegetable attachment for **CK-301/401/302/402**
2053058	Hub with flat blades for **CK/E** (5l)
2053063	Hub with perforated blades **CK/E** (5l)
2053091	Hub with serrated blades for **CK/E** (5l) (additional)
2053935	Hub with flat blades for **CK/E** (8l)
2053940	Hub with perforated blades **CK/E** (8l)
2053930	Hub with serrated blades for**CK/E** (8l) (additional)
1050063	Stand-trolley for **CA/CK**

CA-301 / 401 / 601 - CK-301 / 401

FC-1+

FC-3+

Slicing discs FC-1 and FC-2 for potato chips. Discs FCO-2, FCO-3 and FCO-6 make rippling slices. Slicing discs FC-2, FC-3, FC-6, FC-8, FC-10, FC-14, FC-20 and FC-25 for slicing potatoes, carrots, beetroot, cabbage.

1010215 **FC-1+** 1mm. Slicing disc
1010220 **FC-2+** 2mm. Slicing disc
● 1010222 **FC-3+** 3mm. Slicing disc
1010295 **FCO-2+** 2mm Ripple slicing disc
1010300 **FCO-3**+ 3mm Ripple slicing disc
1010408 **FCO-6+** 6mm Ripple slicing disc
1010407 **FC-6+** 6mm. Slicing disc
1010400 **FC-8+** 8mm. Slicing disc
● 1010401 **FC-10+** 10mm. Slicing disc
1010402 **FC-14+** 14mm. Slicing disc
1010252 **FC-20+** 20mm. Slicing disc
● 1010247 **FC-25+** 25mm. Slicing disc.

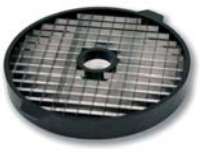
FC-8+

FCO+

FFC-8+

Chipping grids FFC combined with FC-6, FC-8 and FC-10 slicing discs for French fries. Dicing grids FMC for use with FC-3 to FC-25 slicing discs for dicing potatoes for omelettes, vegetables and fruits.

1010350 **FFC-8+** 8mm Chipping grid (adding slicing disc)
● 1010355 **FFC-10+** 10mm Chipping grid (adding slicing disc)
1010360 **FMC-8+** 8mm Dicing grid (adding slicing disc)
1010365 **FMC-10+** 10mm Dicing grid (adding slicing disc)
1010370 **FMC-14+** 14mm Dicing grid (adding slicing disc)
1010375 **FMC-20+** 20mm Dicing grid (adding slicing disc)
● 1010380 **FMC-25+** 25mm Dicing grid (adding slicing disc)


FMC-14+

FMC-25+

FCC-2+

FCC-5+

Curved slicing discs for slicing tomatoes, oranges, lemons, bananas, apples, etc. and are specially designed for soft products.

1010406 **FCC-2+** 2mm.
1010403 **FCC-3+** 3mm.
1010404 **FCC-5+** 5mm.

FCE-4+

FCE-8+

Julienne discs for french fries, strips or batons of potato, carrot, celery, beetroot, etc.

1010205 **FCE-2+** 2mm.
1010210 **FCE-4+** 4mm.
1010405 **FCE-8+** for 8mm chips

FR-3+

FR-7+

Shredding discs for vegetables, cheese, bread, nuts, almonds, etc.

1010310 **FR-2+** 2mm.
● 1010311 **FR-3+** 3mm.
1010312 **FR-4+** 4mm.
1010314 **FR-6**+ 6mm.
1010313 **FR-7**+ 7mm.

FR-1+

FR-8+

Grating discs for grating bread, hard cheese, chocolate, etc.

1010262 **FR-8+**
1010260 **FR-1+**

1010390 **FP+** Potato masher kit

1010204 Disc holder device for CA/CK-301/401/601

● Most recommended discs and grids.

CA-300 / 400 - CR-143

FC-1+

FC-3+

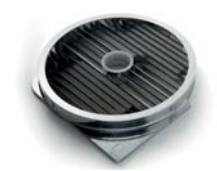
FC-8

FCO+

Slicing discs FC-1 and FC-2 for potato chips. Discs FCO-2, FCO-3 and FCO-6 make rippling slices. Slicing discs FC-2, FC-3, FC-6, FC-8, FC-10 and FC-14 for slicing potatoes, carrots, beetroot, cabbage.

1010215	**FC-1+** 1mm. Slicing disc
1010220	**FC-2+** 2mm. Slicing disc
1010222	**FC-3+** 3mm. Slicing disc
1010295	**FCO-2+** 2mm Ripple slicing disc
1010300	**FCO-3+** 3mm Ripple slicing disc
1010305	**FCO-6** 6mm Ripple slicing disc
1010407	**FC-6+** 6mm. Slicing disc
1010400	**FC-8+** 8mm. Slicing disc
1010401	**FC-10+** 10mm. Slicing disc
1010250	**FC-14** 14mm. Slicing disc. · For CA-300/400

FF-10 (CA-300)



FFC (CA-400)

Chipping grids FF and FFC combined with FC-6, FC-8 and FC-10 slicing discs for French fries. Dicing grids FM and FMC for use with FC-3 to FC-14 slicing discs for dicing potatoes for omelettes, vegetables and fruits.

1010265	**FF-6** 6mm Chipping grid
1010270	**FF-8** 8mm Chipping grid
1010275	**FF-10** 10mm Chipping grid
1010280	**FM-8** 8mm Dicing grid
1010285	**FM-10** 10mm Dicing grid
1010290	**FM-20** 20mm Dicing grid
1010330	**FMC-10** 10mm Dicing grid - for CA-400
1010335	**FMC-16** 16mm Dicing grid - for CA-400
1010332	**FMC-20** 20mm Dicing grid - for CA-400
1010340	**FFC-10** 10mm Chipping grid - for CA-400

FM-10 (CA-300)

FMC-10 (CA-400)

FCC-2

FCC-5

Curved slicing discs for slicing tomatoes, oranges, lemons, bananas, apples, etc. and are specially designed for soft products.

1010225	**FCC-2** 2mm.
1010403	**FCC-3+** 3mm.
1010404	**FCC-5+** 5mm.

FCE-4+

FCE-8

Julienne discs for french fries, strips or batons of potato, carrot, celery, beetroot, etc.

1010205	**FCE-2+** 2mm.
1010210	**FCE-4+** 4mm.
1010405	**FCE-8+** for 8mm chips

FR-3+

FR-7+

Shredding discs for vegetables, cheese, bread, nuts, almonds, etc.

1010310	**FR-2+** 2mm.
1010311	**FR-3+** 3mm.
1010312	**FR-4+** 4mm.
1010313	**FR-7+** 7mm.

FR-1+

FR-8+

Grating discs for grating bread, hard cheese, chocolate, etc.

1010262	**FR-8+**
1010260	**FR-1+**

1010201 Disc holder device

- Allow to chop, mash, mix, knead, emulsify any product in seconds: vegetables and herbs, different types of dough, raw or cooked meat, fish, surimi, fruit, nuts, ice, etc.
- Strong, aluminium motor block.
- Stainless steel bowl with special height blade shaft, which allows processing a larger quantity of product, even when processing liquids.
- Highly resistant polycarbonate cover with hole, which allows liquids to be added whilst in operation.
- Easy to remove bowl for cleaning purpose.
- Versatile range: 2 speed cutters or variable speed cutters-emulsifiers complete with “Cut&Mix” scraper. Different blades available to suit the needs of each user.
- Waterproof control panel. Very intuitive use.
- Complete with safety micro-switch.

Toothed blade set

For general use. Specially indicated to cut onions and products rich in water.

Flat blade set

Specially indicated for fibrous products, like raw meat.

Perforated blade set

Specially indicated to mix and prepare sauces.

Bowl with high shaft: allows processing a larger quantity of product, even liquids.

"Cut&mix" scraper: allows to obtain a more homogeneous final product and avoids overheating.
Included in CKE models, optional accessory in CK models.

	COMPACT RANGE		VERTICAL RANGE			
SPECIFICATIONS	SK-3	SKE-3	CK-5	CKE-5	CK-8	CKE-8
Bowl capacity	3 l	3 l	5,5 l	5,5 l	8 l	8 l
Bowl dimensions mm	160Ø x 160h	160Ø x 160h	ø240 x 150h	ø240 x 150h	ø240 x 240h	ø240 x 240h
Loading	500 W	500 W	0.9-1.5Kw	1.25Kw	0.9-1.5Kw	1.25Kw
Speed (min/max r.p.m.)	450 / 3000	450 / 3000	1.500 / 3.000	385 / 3.000	1.500 / 3.000	385 / 3.000
Dimensions	240 x 370 x 305 mm	240 x 370 x 305 mm	284 x 374 x 439 mm	284 x 374 x 439 mm	284 x 374 x 488 mm	284 x 374 x 488 mm
Net weight	11Kg	11Kg	21,6 kg	23 kg	23 kg	24 kg
Complete with	Flat blade	Toothed blade + Scraper	Toothed blade	Toothed blade + Scraper	Toothed blade	Toothed blade + Scraper

2-SPEED VERTICAL CUTTERS

· 2-speed appliance (1.500 - 3.000 rpm).
· Optional “Cut&Mix” scraper.
· Includes hub with toothed blades for general use. Other blades available.

CK-5

1050130	**CK-5** - 400V / 50 Hz / 3~
2053091	Hub with serrated blades for **CK/E** (5l) (additional)
2053058	Hub with flat blades for **CK/E** (5l)
2053063	Hub with perforated blades **CK/E** (5l)
2059417	“Cut&mix” scraper **CK** (5l)

CK-8

1050150	**CK-8** - 400V / 50 Hz / 3~
2053930	Hub with serrated blades for**CK/E** (8l) (additional)
2053935	Hub with flat blades for **CK/E** (8l)
2053940	Hub with perforated blades **CK/E** (8l)
2053960	“Cut&mix” scraper **CK** (8l)

VARIABLE SPEED VERTICAL CUTTER-EMULSIFIERS

· Variable speed.
· Complete with "Cut&Mix" scraper.
· Includes hub with toothed blades for general use. Other blades available.

CKE-5

1050140	**CKE-5** - 230V / 50-60 Hz / 1~
2053091	Hub with serrated blades for **CK/E** (5l) (additional)
2053058	Hub with flat blades for **CK/E** (5l)
2053063	Hub with perforated blades **CK/E** (5l)

CKE-8

1050160	**CKE-8** - 230V / 50-60 Hz / 1~
2053930	Hub with serrated blades for**CK/E** (8l) (additional)
2053935	Hub with flat blades for **CK/E** (8l)
2053940	Hub with perforated blades **CK/E** (8l)

CUTTERS-EMULSIFIERS: COMPACT RANGE

· Allow to chop, mash, mix, knead, emulsify any product in few seconds: vegetables and herbs, different types of dough, raw or cooked meat, fish, fruit, nuts, ice, etc.
· Complete range that meets each user's requirements.
· Stainless steel construction.
· Stainless steel removable bowl.
· Electronic control panel.
· Continuous speed variator and burst button.
· Bowl cover design allows liquids to be added whilst in operation.
· Safety micro-switch.

CUTTER SK-3

· Equipped with a removagle flat blade set for general use.
· Optional:
  - Hub with toothed blades.
  - Hub with perforated blades for preparing egg whites, sauces, etc.
  - Scraper set: allows more homogeneous product to be produced (consult).

1050080	**SK-3** - 230V / 50-60 Hz / 1~
2052617	Hub with toothed blades for **SK-3**
2052668	Hub with perforated blades for **SK-3**
2052666	Hub with flat blades for **SK-3**

CUTTER-EMULSYFYER SKE-3

· Equipped with a removable toothed blade set for general use.
· Special height blade shaft, which allow processing a larger quantity of liquids.
· Complete with scraper set: allows more homogeneous product to be produced and avoids product overheating.

1050086	**SKE-3** - 230V / 50-60 Hz / 1~
2052630	Hub with toothed blades for **SKE-3**
2052659	Hub with perforated blades for **SKE-3**
2052664	Hub with flat blades for **SKE-3**

SPECIFICATIONS	SK-3	SKE-3
Bowl capacity	3 l	3 l
Bowl dimensions mm	160Ø x 160h	160Ø x 160h
Loading	500 W	500 W
Speed (min/max r.p.m.)	450 / 3000	450 / 3000
Dimensions	240 x 370 x 305 mm	240 x 370 x 305 mm
Net weight	11Kg	11Kg
Complete with	Flat blade	Toothed blade + Scraper

NSF*

- Complete range: enables food-processing in containers of up to 200 litres capacity.
- Versatile range: allows various combinations depending on the user's requirements.
- Power range from 250 to 750W.
- Liquidiser arms range from 200 to 600mm long and beater arm.
  - Liquidiser suitable for pureeing (vegetables, potatoes, soups, etc.) or preparing creams (onion, pepper, tomato, confectionery, etc.) and all sorts of sauces.
  - Beater for whipping cream or preparing meringue, chantilly, mayonnaise and Genoese sauce, omelettes, pancake butter, soufflés, etc.
- TR/BM-350: intelligent speed control system, obtaining the maximum performance of the motor all the time.
- Manufactured from durable top quality materials.
- Stainless steel arm attachments.
- Ergonomic design.
- Easy to use and clean.

* Except for TR-200.

Removable arms (except for mod. TR-200 / TR-250).

	COMPACT RANGE: LIGHT DUTY			MEDIUM RANGE: MEDIUM DUTY		SUPERIOR RANGE: HEAVY DUTY	
RANGE	**TR-200**	**TR-250**	**TR-BM**	**TR**	**TR-BM**	**TR-550**	**TR-750**
LOADING	250W	250W	250W	350W	350W	550W	750W
CONTAINER CAPACITY (L)	<10	<15	<15	<75	<60	<150	<200
FIXED SPEED	✓			✓		✓	✓
ADJUSTABLE SPEED			✓		✓		
LIQUIDISER ARM	200	290	BS (290)	BN (420) BL (500)	BN (420)	BL (500) BXL (585)	600
BEATER ARM			BB-250		BB-350		
FIXED ARM	✓	✓					
REMOVABLE ARM			✓	✓	✓	✓	✓
BLADE COVER Ø	65mm	82mm	82mm	94mm	94mm	94-105mm	118mm

TR-200

Compact hand mixer

With Ø 65mm. blade hood and 200 mm. longfixed arm, the new compact immersion blender TR-200 has been designed to obtain professional performance in small production needs.

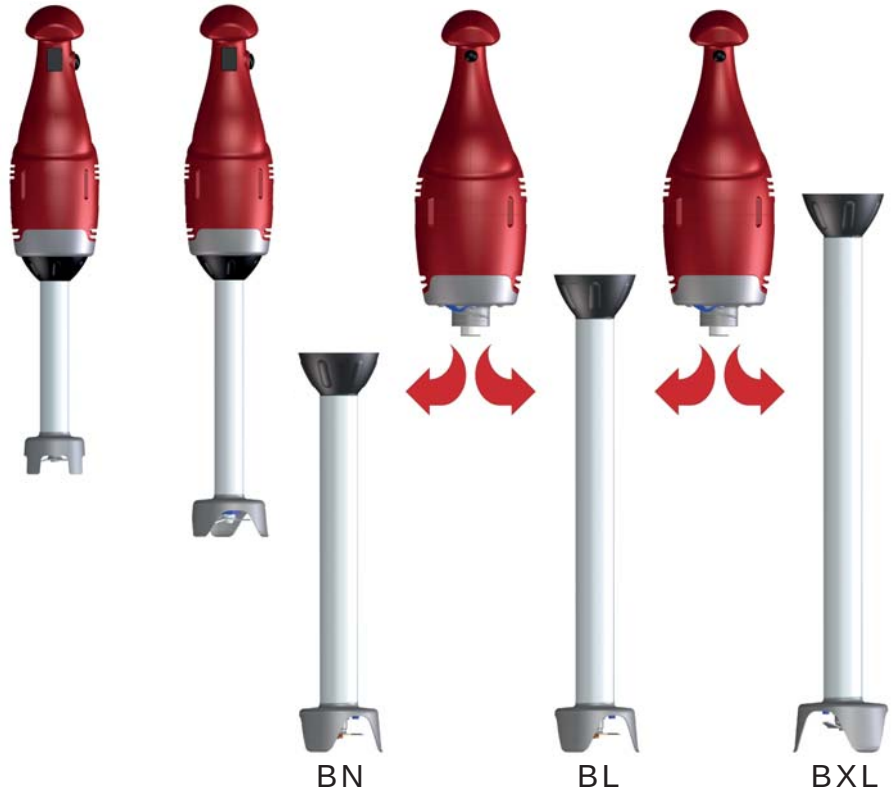
Professional performance (250W).
Fixed speed (9.000 rpm) *
Ergonomic, user-friendly design.

* Available a variable speed model with removable arm combining TR/BM-250 motor block and BXS arm.

Liquidisers

TR-750

TR-200 TR-250 TR-350 TR-550



BN BL BXL

SPECIFICATIONS	TR-200	TR-250	TR-350		TR-550		TR-750
			BN	BL	BL	BXL	
ELECTRICAL SUPPLY			230 V / 50-60 Hz / 1~				
LOADING	250 W	250 W	350 W	350 W	550 W	550 W	750 W
SPEED (R.P.M.) IN LIQUID							
Fixed	9.000	9.000	9.000	9.000	9.000	9.000	9.000
Adjustable	-	-	-	-	-	-	-
LENGTH (MM)							
Liquidiser arm	200	290	420	500	500	585	600
Beater arm	-	-	-	-	-	-	-
Total length	485	550	732	805	805	885	935
NET WEIGHT	1.9 kg	1.9 kg	3.35 kg	3.55 kg	3.95 kg	4.15 kg	4.25 kg

TR-200

Ø65mm

TR-250

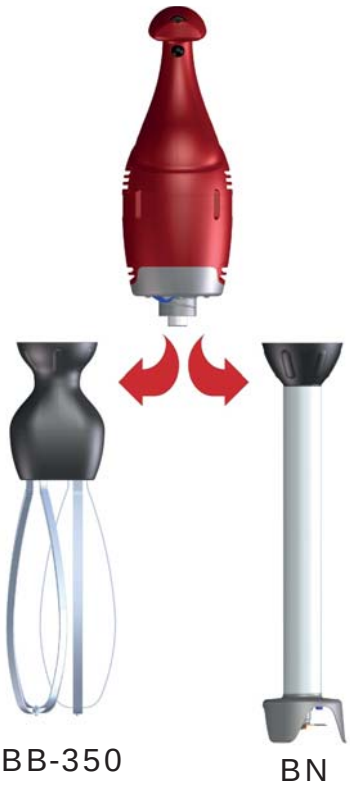
Ø82mm

Combined

TR-BM-250

BB-250 BS BXS

TR-BM-350



BB-350 BN

SPECIFICATIONS	TR-BM-250			TR-BM-350	
	BXS	BS	BB-250	BN	BB-350
ELECTRICAL SUPPLY	230 V / 50-60 Hz / 1~				
LOADING	250 W	250 W	250 W	350 W	350 W
SPEED (R.P.M.) IN LIQUID					
Fixed	-	-	-	-	-
Adjustable	1.500- 9.000	1.500- 9.000	130 -1.500	1.500- 9.000	130 -1.500
LENGTH (MM)					
Liquidiser arm	200	290	-	420	-
Beater arm	-	-	300	-	396
Total length	460	550	560	732	705
NET WEIGHT	1.5 kg	1.9 kg	2.3 kg	3.35 kg	3.5 kg

PORTABLE LIQUIDISERS & BEATERS

LIQUIDISERS

It consists of a motor block with fixed speed and a liquidiser arm.

3030550	**TR-200** - 230V / 50-60Hz / 1~	1
3030130	**TR-250** - 230 V / 50-60Hz / 1~	2
3030380	**TR-350BN** - 230V / 50-60Hz / 1~	3
3030381	**TR-350BL** - 230V / 50-60Hz / 1~	4
3030382	**TR-550BL** - 230V / 50-60Hz / 1~	5
3030383	**TR-550BXL** - 230V / 50-60Hz / 1~	6
3030148	**TR-750** - 230 V / 50-60Hz / 1~	7

COMBINED

It consists of a motor block with adjustable speed, a liquidiser arm and a beater arm.

TR/BM-250: Motor block **TR/BM-250** + Liquidiser arm**BS** + Beater arm **BB-250**.

TR/BM-350: Motor block**TR/BM-350** + Liquidiser arm **BN** + Beater arm **BB-350**.

3030385	**TR/BM-250** - 230V / 50-60Hz / 1~	1
3030386	**TR/BM-350** - 230V / 50-60Hz / 1~	2

BEATERS

It consists of a motor block with adjustable speed and a beater arm.

3030387	**BM-250** - 230V / 50-60Hz / 1~	1
3030388	**BM-350** - 230V / 50-60Hz / 1~	2

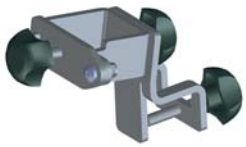
MOTOR UNITS

3030142	**TR/BM-250** - 230 V / 50-60Hz / 1~
3030135	**TR-350** - 230 V / 50-60Hz / 1~
3030145	**TR/BM-350** - 230 V / 50-60Hz / 1~
3030140	**TR-550** - 230 V / 50-60Hz / 1~

ARMS

3030172	Mixer arm **BXS - 200 mm - Designed for small production needs**
3030143	Mixer arm **BS - 290 mm**
3030150	Mixer arm **BN - 420 mm**
3030155	Mixer arm **BL - 500 mm**
3030160	Mixer arm **BXL - 585 mm**
3030144	Beater arm **BB-250 - 300 mm**
3030165	Beater arm **BB-350 - 396 mm**

BOWL CLAMP



Locks the mixer to the bowl.

3030315	Bowl clamp

CLAMP SLIDING FRAME

Combined with the bowl clamp, it allows to slide the mixer along the bowl diameter.

3030320	Clamp sliding frame

DISPLAY STAND

3030134	Hand mixer display stand (without machines)

21D 30D 42D

TRX-21 / TRX-22

· Designed to work in pots with capacities of up to 800 litres.
· Fully manufactured in stainless steel 18/10.
· For mixing and liquidising directly in the pot or pan for making consommés, soups, omelettes, mayonnaise, etc.
· Designed for large yields and for frequent use and cleaning, ideal for kitchens with a large production and the food industry.
· Available in models with 1 or 2 speeds.
· Ease of use: can be moved in several directions, adjustable height, fitted on a trolley with 4 non-slip rubber wheels, 2 of them with brakes.
· Arm: 600 mm long for blending in any type of cooking pot, whether round or rectangular, equally effective throughout the whole pot.
· Balanced liquidiser arm: stops the arm falling or tipping back when not locked.
· Arm securing lever: allows you to lock the blender with one hand while holding the trolley with the other.
· Watertight, tilted control panel: easy access even during use.
· Control panel located on the trolley, making the arm more agile, with better mobility.
· Control panel with built-in timer: you can leave the machine running for up to 60 minutes without the need for user involvement.
· Wiring incorporated into the trolley tubes: The work area is free of cables, so as not to hinder the movement of the blender arm.
· Supports for storing the power supply cable: prevents the cable getting tangled and inconveniencing other users.
· The turbine, disc and grid are very easy to remove for cleaning: no tools needed. The turbine, guard, disc and attachment can be cleaned in dishwashers.

· For use with 3 easily interchangeable attachments (grids), which meet the needs of all users and ingredients.
  · 21D for fibrous ingredients.
  · Standard 31D multi-use attachment.
  · 42D attachment for very fine blending.

· Safety microswitch to control the work position: prevents the turbine working if the arm is too high or low.
· Safety guard on the liquidiser head and safety device that cuts out the power supply.

· **Please note: the turbo-liquidiser and the grids must be ordered separately, which makes it possible to adapt our offer to each user's specific needs.**

TRX21	**TRX-21** - 1.500 rpm - 230-400/50/3N (with 1 grid)
TRX22	**TRX-22** - 1.500/750 rpm - 400/50/3N (with 1 grid)

The turbo-liquidiser and the grids must be ordered separately:

3030501	**TRX-21** - 1.500 rpm - 230-400/50/3N
3030506	**TRX-22** - 1.500/750 rpm - 400/50/3N
4032389	Grid **42D** - extra-fine grinding
4032403	Grid **30D** - standard grinding
4032401	Grid **21D** - fibrous food

SPECIFICATIONS	TRX-21	TRX-22
Maximum bowl content	800 l.	800 l.
Arm length	600 mm	600 mm
Electrical supply	230-400 / 50Hz / 3~	400 / 50Hz / 3~
Loading	2.200W	2.200W
Speed (r.p.m.)	1.500	750-1.500
Dimensions in operation	568 x1643 x 1219 mm	568 x1643 x 1219 mm
stored	568 x 963 x 1651 mm	568 x 963 x 1651 mm
Net weight	96 Kg	96 Kg

· Manual bowl safety guard.
· Lever-operated bowl lift.
· Double micro-switches to bowl and guard.
· Supplied with bowl, beater, whisk and dough hook.
- Dough hook for heavy dough: to obtain dough for bread, pastry, pizza, croissant, cookies.
- Beater for soft dough: for mixtures to obtain cream, genovese, etc.
- Balloon whisk for preparing egg whites (soufflé, meringue, …), sauces (mayonnaise,…), etc.
· Stainless steel bowl.
· Easy to clean.

BM-5 / BM-5E
· Table-top model.
· Continuously variable speed control.
· BM-5: for intense work.
· BM-5E: universal motor.

BE-10/20/30/40
· **Sammic BE food mixers are equipped with powerful three-phase motors controlled by highly reliable electronic speed variator technology which enables the mixers to be connected to a single-phase electrical mains supply**.
· BE-10: model suitable for installation on a table.
· BE-20/30/40: freestanding models.
· 0-30 minute electronic timer and continuous operation option. Acoustic alarm at end of cycle.
· Electronic speed control.
· Safety indicator.

OPTIONAL:
· Reduction equipment for BE-20/30/40.
· Additional bowls.
· Accessories for models with attachment drive.
· Trolleys for bowls.
· Base-kit with wheels for food mixers.

· **Combined models available in the whole BE range**. Easy access to the attachment drive at the front.
· Available attachments: meat mincer, vegetable preparation attachment, and masher (Page P31).
· Reinforced water proof system.
· Stainless steel legs. Optional stainless steel column for BE-20 model.
· Strong and resistant bowl.
· Easy to maintain and repair.
· Optional accessory for BE-20/30: 10-litre reduction equipment (bowl + tools).
· Optional accessory for BE-40: 20-litre reduction equipment (bowl + tools).

Consult marine versions

RANGE	BM-5	BE-10	BE-20	BE-30	BE-40
Bowl capacity (l)	5	10	20	30	40
Universal motor	BM-5E				
Asyncronous motor	BM-5	✓	✓	✓	✓
Three-phase motor		✓	✓	✓	✓
Electronic speed control	✓	✓	✓	✓	✓
Timer and continuous operation positioni		✓	✓	✓	✓
External charger		✓	✓	✓	✓
Table-top model	✓	✓			
Floor model			✓	✓	✓
Stainless steel column			O	O	
Stainless steel feet		✓	✓	✓	✓
Attachment drive		O	O	O	O
Reducing equipment			O	O	O
Tools					
dough hook	✓	✓	✓	✓	✓
Beater for soft dough	✓	✓	✓	✓	✓
Balloon whisk	✓	✓	✓	✓	✓

✓: included - O: optional

BM-5E / BM-5

· Tabletop model.

1500180 **BM-5E**- 230 V / 50-60 Hz / 1~
1500170 **BM-5** - 230 V / 50-60 Hz / 1~

BE-10

· Tabletop model.
· C models include an attachment drive for accessories.

1500210 **BE-10** - 230V / 50-60 Hz / 1~
1500211 **BE-10C** - 230V / 50-60 Hz / 1~

BE-20/30/40

· Stand models.
· C models, with attachment drive.
· I models,with stainless steel column.

1500220 **BE-20** - 230V / 50-60 Hz / 1~
1500221 **BE-20C** - 230V / 50-60 Hz / 1~
1500223 **BE-20I** - 230V / 50-60 Hz / 1~
1500280 **BE-30** - 230V / 50-60 Hz / 1~
1500281 **BE-30C** - 230V / 50-60 Hz / 1~
1500282 **BE-30I** - 230V / 50-60 Hz / 1~
1500240 **BE-40** - 230V / 50-60 Hz / 1~
1500241 **BE-40C** - 230V / 50-60 Hz / 1~

SPECIFICATIONS	BM-5E	BM-5	BE-10 / BE-10C	BE-20 / BE-20C / BE-20I	BE-30 / BE-30C / BE-30I	BE-40 / BE-40C
BOWL CAPACITY	5 l	5 l	10 l	20 l	30 l	40 l
CAPACITY IN FLOUR KG *	1	1.5	3	6	9	12
TIMER	-	-	0-30 min	0-30 min	0-30 min	0-30 min
ATTACHMENT DRIVE	No	No	BE-10C	BE-20C	BE-30C	BE-40C
LOADING	300 W	250 W	550W / 750W	900 W	1.100 W	1.400 W
ELECTRICAL SUPPLY	230 V / 50-60Hz/ 1~	230 V / 50-60Hz/ 1~	230 V / 50-60Hz/ 1~	230 V / 50-60Hz/ 1~	230 V / 50-60Hz/ 1~	230 V / 50-60Hz/ 1~
DIMENSIONS mm	310 x 382 x 537	310 x 382 x 537	410 x 523 x 688	520 x 733 x 1.152	528 x 764 x 1.152	586 x 777 x 1.202
NET WEIGHT	14 kg	15.8 kg	44 kg	89 kg	105 kg	124 kg

* 60% water

STAINLESS STEEL BOWLS

· Additional stainless steel bowls.
· Robust and resistant.

2502305	Stainless steel 5 lit. additional bowl BM-5
2509494	Stainless steel 10 lit. additional bowl BE-10
2509495	Stainless steel 20 lit. additional bowl BE-20
2509564	Stainless steel 30 lit. additional bowl BE-30
2509497	Stainless steel 40 lit. additional bowl BE-40

REDUCTION EQUIPMENT

· They consist of a bowl and three tools.
· They allow to obtain a lower production from a higher capacity food mixer.

1500222	10 litres bowl and mixing tools for **BE-20**
1500296	10 litres bowl and mixing tools for **BE-30**
1500242	20 litres bowl and mixing tools for **BE-40**

BOWL TRANSPORT TROLLEYS

· They make it easy to transport bowl loaded with the product.
· Made of highly resistant stainless steel.
· Bowl not included.

1500260	Trolley for 20 l. bowl
1500261	Trolley for 30 l. bowl
1500262	Trolley for 40 l. bowl

BASE KIT WITH WHEELS

· Specially designed for users who continuously need to displace the food mixer.
· The ideal solution to clean the place where the machine is being used.

1500265	Base kit with wheels for BE-20/30/40

ATTACHMENTS FOR COMBINED PLANETARY MIXERS

VEGETABLE PREPARATION ATT. CR-143

Inlet dimensions: 137 x 73mm
External dimensions: 270 x 370 x 290 mm.
*Slicing blades, grating discs and grids are those of the CA-300 Vegetable prep. machine (page 67)

1010026	**CR-143** without discs

POTATO MASHER ATT. P-132

1010052	**P-132**

MEAT MINCER ATT. HM-71

1010045	**HM-71**

SPIRAL DOUGH MIXERS

SPECIFICATIONS	SM-10	SM/E-20	SM/E-33	SME-40	SME-50	SM-75
Bowl capacity	10 l	20 l	33 l	40 l	50 l	75 l
1 speed	✓	✓	✓	✓	✓	✓
2 speeds		O	O	O	O	O
Timer		✓	✓	✓	✓	✓
Fixed bowl	✓	✓	✓			✓
Removable bowl		O	O	✓	✓	
Fixed head	✓	✓	✓			✓
Liftable head		O	O	✓	✓	

✓: included - O: optional

SME

· Specially suitable for hard dough (pizza, bread, etc.)
· Highly resistant, reliable construction.
· Scratch-resistant paint finish structure for extremely easy cleaning.
· Stainless steel protection grid and electric safety elements.
· Timer in all models from 20 lt.
· Complete range:
  - 10 to 75 litre bowl capacity.
  - 1 or 2 speed appliances.
  - Fixed bowl and head (SM models) or removable bowl and liftable head (SME models).
· All parts in contact with food are made entirely of stainless steel: bowl, spiral and rod.
· 2V: 2 speeds.
· In option: wheels with brakes for ease of transport.

SPECIFICATIONS	SM-10	SM/E-20	SM/E-33	SME-40	SME-50	SM-75
Bowl capacity	10 l	20 l	33 l	40 l	50 l	75 l
Dough per batch	8 kg	18 kg	25 kg	38 kg	44 kg	60 kg
Capacity in flour kg	5 kg	12 kg	17 kg	25 kg	30 kg	40 kg
Bowl dimensions	260 x 200 mm	360 x 210 mm	400 x 260 mm	452 x 260 mm	500 x 270 mm	550 x 370 mm
Removable bowl	No	SME	SME	Yes	Yes	No
Liftable head	No	SME	SME	Yes	Yes	No
Loading						
Three phase 1-speed	370 W	750 W	1100 W	1500 W	1500 W	2600 W
Single phase 1-speed.	370 W	900 W	1100 W	-	-	-
Three phase 2-speed	-	600/800W	1000/1400W	1500/2200W	1500/2200W	2600/3400W
Dimensions mm	280 x 540 x 550	390 x 680 x 650	430 x 740 x 740	480 x 820 x 740	530 x 850 x 740	575 x 1020 x 980
Net weight	36 kg	65 kg	95 kg	105 kg	110 kg	250 kg

SM-10

5500100 **SM-10** - 230-400 V / 50 Hz / 3~
5500105 **SM-10** - 230 V / 50 Hz / 1~

SM-20 / SME-20

5500120 **SM-20** - 230-400 V / 50 Hz / 3~
5500125 **SM-20** - 230 V / 50 Hz / 1~
5500127 **SM-20 2V** - 400 V / 50Hz / 3~
5500170 **SME-20** - 230-400 V / 50 Hz / 3~
5500175 **SME-20** - 230 V / 50 Hz / 1~
5500177 **SME-20** 2V - 400 V / 50Hz / 3~

SM-33 / SME-33

5500130 **SM-33** - 230-400 V / 50 Hz / 3~
5500135 **SM-33** - 230 V / 50 Hz / 1~
5500137 **SM-33 2V** - 400 V / 50Hz / 3~
5500185 **SME-33** - 230-400 V / 50 Hz / 3~
5500190 **SME-33** - 230 V / 50 Hz / 1~
5500192 **SME-33** 2V - 400 V / 50Hz / 3~

SME-40

5500140 **SME-40** -230-400 V / 50 Hz / 3~
5500142 **SME-40 2V** - 400 V / 50Hz / 3~

SME-50

5500150 **SME-50** - 230-400 V / 50 Hz / 3~
5500152 **SME-50 2V** - 400 V / 50Hz / 3~

SM-75

5500160 **SM-75** - 230-400 V / 50 Hz / 3~
5500162 **SM-75 2V** - 400 V / 50Hz / 3~

BAGUETTE SLICER CP-250

This french bread cutter machine cuts 8.400/16.800 slices of stick bread per hour, inserting 1 or 2 loaves of bread per operation. Slice thickness: 10 to 90 mm.
To slice bread loaves in adjustable thickness.
Feeding mouth with capacity for one or two bread loaves.
Ideal for restaurants, “tapas” bars and big communities.
Stainless steel made.
Economy: quick to operate, uniform slice thickness and minimal waste.
Hygiene, as operator has less contact with the product.
Easy to clean.
Removable blade.
Safety system at cover and hand protecting grid at bread outlet.
Optional: stainless steel stand.

1050225	**CP-250** - 230 V / 50 Hz / 1~
1050230	Stand

SPECIFICATIONS	CP-250
Hourly output (slices)	8.400 / 16.800
Slice thickness	10 mm - 90 mm
Inlet dimensions	115 x 135 mm
Loading	250 W
Dimensions without stand (w,d,h)	410 x 524 x 910 mm
Dimensions with stand (w,d,h)	494 x 567 x 605 mm
Net weight	26,5 Kg

PRICE - TOTAL WEIGHT SCALES, "M" CERTIFIED

New

Legal for Trade, digital price computing scale that provides a robust, well-constructed scale ideal for butcher shops, delis and farmers or outdoor markets.

· Allows to aggregate the sums of various products and obtain the total amount to pay.
· Can generate the final report at the end of the day.
· Controls the sales of heavy and non-heavy products.
· Stainless steel robust construction. construction.
· Removable stainless steel, 29 x 35 cm., easy-to-clean platter.
· 100 hours rechargeable battery.
· Two large LCD displays with backlight.
· 100 price memory.
· Cash register functions.
· 16 memordirect access keys.
· Fix price function.
· Includes PC or printer interface through RS-232 serial port.

5846005 **PCS-20** - 230V / 50-60 Hz / 1~
5846007 **PCS-35** - 230V / 50-60 Hz / 1~

PORTIONING SCALES

New

The L-EQ portioning scale is an excellent auxiliary in restaurants and commercial kitchens.
This digital portion control scale can toggle among ounces, pounds and kilograms by the push of a button that will allow you to weight any of your ingredients with perfect accuracy. It allows to obtain exact portions, thus saving on ingredients and standarizing the plates and their flavour.

· Stainless steel cabinet and platter.
· Can toggle among ounces, pounds and kilograms by the push of a button.
· Large LCD Display with backlight.
· 100 hours rechargeable battery.
· Tare function.
· Set limit feature to program a maximum and minimum weight limits.
· Includes PC or printer interface through RS-232 serial port.

5846015 **LEQ-4** - 230V / 50-60 Hz / 1~
5846017 **LEQ-8** - 230V / 50-60 Hz / 1~

SPECIFICATIONS	PCS-20	PCS-35	LEQ-4	LEQ-8
Capacity	20 Kg	35 Kg	4 Kg	8 Kg
Precision	2 g	5 g	1 g	2 g
M certified	Yes	Yes	No	No
Autonomy	100 h	100 h	100 h	100 h
Platter dimensions	290 x 350 mm	290 x 350 mm	200 x 240 mm	200 x 240 mm
External dimensions	350 x 350 x 140 mm	350 x 350 x 140 mm	250 x 260 x 110 mm	250 x 260 x 110 mm
Net weight	7.6 kg	8 kg	3.5 kg	3.5 kg

- Body and hopper in stainless steel.
- Mincing head blockage that ensures a perfect cut.
- Sturdy and ventilated motor.
- Supplied with one cutter knife and one plate of 6mm (PS-22/32R with plate of 4.5mm).
- **PS-12**: Cutting unit in aluminium.
- **PS-22/32**: Grinding head in stainless steel or in alimentary anodic aluminium.
- Possibility of fitting the Unger S-3 system in stainless steel.

RANGE	PS-12	PS-22	PS-22R	PS-32	PS-32R
Cutting unit					
Entreprise, Aluminium	✓	✓		✓	
Entreprise, Stainless steel		✓	✓	✓	✓
Unger (double cut), St. St.		✓		✓	
Refrigerated			✓		✓

SPECIFICATIONS	PS-12	PS-22	PS-32	PS-22R	PS-32R
HOURLY OUTPUT	up to 100 kg	up to 280 kg	up to 425 kg	up to 250 kg	up to 450 kg
MESH PLATE DIAMETER	70 mm	82 mm	98 mm	82 mm	98 mm
LOADING					
Three phase	-	1.100 W	1.500 W	1.100 W	2.200 W
Single phase	440 W	740 W	-	1.100 W	-
DIMENSIONS	227 x 470 x 410 mm	310 x 440 x 480 mm	310 x 460 x 480 mm	310 x 438 x 508 mm	325 x 544 x 553 mm
NET WEIGHT	18 kg	31 kg	33 kg	40 kg	74 kg

PS-12

1050110	**PS-12** - 230V / 50 Hz. / 1~

PS-22

1050212	Motor unit **PS-22 - 230-400V / 50 Hz. /3~**
1050210	Motor unit **PS-22 - 230V / 50 Hz. /1~**
1050214	Enterprise cutting unit in aluminium
1050215	Enterprise cutting unit in st.st.
1050216	Unger cutting unit in st.st.(double cut)

Configurations

PS22III	With Enterprise cutting unit in aluminium
PS22III	With Enterprise cutting unit in st.st.
PS22III	With Unger cutting unit in st. st. (double cut)
PS22II	With Enterprise cutting unit in aluminium
PS22II	With Enterprise cutting unit in st.st.
PS22II	With Unger cutting unit in st. st. (double cut)

PS-32

1050220	Motor unit **PS-32 - 230-400V / 50 Hz. /3~**
1050222	Enterprise cutting unit in aluminium
1050223	Enterprise cutting unit in st.st.
1050224	Unger cutting unit in st.st.(double cut)

Configurations

PS32III	With Enterprise cutting unit in aluminium
PS32III	With Enterprise cutting unit in st.st.
PS32III	With Unger cutting unit in st. st. (double cut)

Please note: in models PS-22/32, the motor unit and the cutting units must be ordered separately.

REFRIGERATED MINCERS PS-22R / PS-32R

5050200	**PS-22R** - Enterprise - 230-400V / 50Hz. / 3~
5050210	**PS-22R** - Enterprise - 230V / 50Hz. / 1~
5050220	**PS-32R** - Enterprise - 230-400V / 50Hz. / 3~

MESH PLATES

2011525	Mesh plate 4,5mm **PS-12**
2011527	Mesh plate 6mm **PS-12**
2011530	Mesh plate 8mm **PS-12**
2051051	Mesh plate 3mm **PS-22 Enterprise**
2051014	Mesh plate 4,5mm **PS-22 Enterprise**
2051052	Mesh plate 6mm **PS-22 Enterprise**
2051053	Mesh plate 8mm **PS-22 Enterprise**
2052051	Mesh plate 3mm **PS-32 Enterprise**
2052014	Mesh plate 4,5mm **PS-32 Enterprise**
2052052	Mesh plate 6mm **PS-32 Enterprise**
2052053	Mesh plate 8mm **PS-32 Enterprise**

2051524	Mesh plate 3mm **PS-22 Unger**
2051525	Mesh plate 4,5mm **PS-22 Unger**
2051526	Mesh plate 6mm **PS-22 Unger**
2051527	Mesh plate 8mm **PS-22 Unger**
2051774	Mesh plate 3mm **PS-32 Unger**
2051775	Mesh plate 4,5mm **PS-32 Unger**
2051776	Mesh plate 6mm **PS-32 Unger**
2051777	Mesh plate 8mm **PS-32 Unger**

ELECTRIC SLICERS

RANGE	GC	GCP	GL	GAE	CCE
Made of anodised aluminium	✓	✓	✓	✓	✓
Built-in sharpener	✓	✓	✓	✓	✓
Hard-chromed forged scoop knife				✓	✓
Belt-driven	✓	✓			
Gear-driven			✓	✓	✓
Manual slicer	✓	✓	✓	✓	✓
Automatic slicer				✓	
Vertical slicer (for meat)					✓
Ring		✓	✓	✓	✓
Carriage lock		✓	✓	✓	✓
Blade removal tool		✓	✓	✓	✓
Adjustable cutting thickness	✓	✓	✓	✓	✓
Slice counter				✓	

· Made of special aluminium alloy, anticorrosive and hygienic.
· Belt driven.
· GCP: Professional slicer with ring, carriage lock and blade removal tool. Heavy duty, ventilated motor.
· Easy to use built in sharpener.
· Easy to clean.
· Adjustable cutting thickness.
· Carriage mounted on life-lubricated bearings.

GC - BELT DRIVEN

5050022 **GC-220** - 230 V / 50 Hz / 1~
5050024 **GC-250** - 230 V / 50 Hz / 1~
5050026 **GC-275** - 230 V / 50 Hz / 1~
5050028 **GC-300** - 230 V / 50 Hz / 1~

GCP - BELT DRIVEN

5050075 **GCP-250** - 230 V / 50 Hz / 1~
5050080 **GCP-275** - 230 V / 50 Hz / 1~
5050055 **GCP-300** - 230 V / 50 Hz / 1~
5050057 **GCP-350** - 230 V / 50 Hz / 1~

SPECIFICATIONS	GC-220	GC-250	GC-275	GC-300	GCP-250	GCP-275	GCP-300	GCP-350
Blade diameter mm	220	250	275	300	250	275	300	350
Cutting cross-section mm	150 x 200	190 x 250	210 x 250	220 x 260	190 x 250	200 x 250	220 x 320	240 x 320
Cutting thickness mm	0-10	0-15	0-15	0-15	0-15	0-15	0-13	0-13
Carriage run mm	205	260	260	270	260	260	330	330
Loading W	250	300	300	300	300	300	450	500
Dimensions mm								
Width	470	580	580	600	580	580	690	710
Depth	380	470	470	480	470	470	510	570
Height	340	370	380	420	370	390	440	470
Net weight kg	13	17	20	27	18	21	30	30

- Slicer wholly made of high-polished aluminium protected against anodic oxidation.
- Built-in precision sharpener.
- Hard-chromed forged scoop knife.
- Life-lubricated helicoidal gear drive.
- Easy selection of cutting thickness.
- Bearing-mounted slide plate.
- **GL**: professional slicer with ring, carriage lock and blade removal tool. Heavy duty, ventilated motor.
- **GAE**: automatic slicer.
  - Two independent motors for blade and carriage.
  - Adjustable carriage run to adapt to different product sizes.
  - Slice counter.
- **CCE**: advancement of the product on double carriage.
  - Meat slicer: vertical position, specially suitable for fresh meat.
- Components in contact with food are completely detachable for easier cleaning.

GL - GEAR DRIVEN

5050068 **GL-300** - 230 V / 50 Hz / 1~
5050062 **GL-300** - 230-400V / 50 Hz / 3~
5050070 **GL-350** - 230 V / 50 Hz / 1~
5050064 **GL-350** - 230-400V / 50 Hz / 3~

GAE - AUTOMATIC SLICER - GEAR DRIVEN

5050082 **GAE-300** - 230 V / 50 Hz / 1~
5050085 **GAE-350** - 230-400V / 50 Hz / 3~
5050084 **GAE-350** - 230 V / 50 Hz / 1~

CCE - VERTICAL SLICER - GEAR DRIVEN

5050074 **CCE-350** - 230-400 V / 50 Hz / 3~
5050072 **CCE-350** - 230V / 50 Hz / 1~

SPECIFICATIONS	GL-300	GL-350	GAE-300	GAE-350	CCE-350
BLADE DIAMETER	300 mm	350 mm	300 mm	350 mm	350 mm
CUTTING CROSS-SECTION					
- ■	210 x 210	250 x 250	190 x 190	200 x 200	250 x 250
- ●	210	250	215	240	250
- ▬	210 x 270	250 x 300	250 x 190	280 x 200	250 x 320
CUTTING THICKNESS	0-15 mm	0-15 mm	0-14 mm	0-14 mm	0-18 mm
CARRIAGE RUN	320 mm	320 mm	310 mm	310 mm	375 mm
LOADING	430 W	430 W	250 W	275 W	430 W
DIMENSIONS					
Width	800	800	690	690	780
Depth	560	580	540	540	800
Height	460	480	600	620	580
NET WEIGHT	38 kg	42 kg	50 kg	57 kg	43 kg

BONE SAWS SH-215 / SH-300

- Suitable for cutting bones and frozen products.
- Modern design. Safe and simple operation.
- Structure entirely made of stainless steel.
- Accurate blade stretcher and safety microswitch. Simple drive pulley adjustment system, for adjusting blade height and angle to ensure precise cuts.
- Easy to clean.
- Detachable scrap pan.

5150000	**SH-215** 230-400V / 50 Hz. / 3~
5150005	**SH-215** - 230V / 50 Hz / 1~
5150010	**SH-300** 230-400V / 50 Hz / 3~
5150015	**SH-300** - 230V / 50 Hz / 1~

SPECIFICATIONS	SH-215	SH-300
BLADE LENGTH	1.550 x 16 mm	1.820 x 16 mm
CUT HEIGHT	215 mm	300 mm
MAX. CUTTING THICKNESS	150 mm	175 mm
LOADING		
Three phase	750 W	1.150 W
Single phase	750 W	950 W
MOTOR R.P.M.	1.450	1.450
CUTTING SPEED (M/SEC)	15	16
WORK PLAN SIZE (MM)	367 x 415 mm	480 x 470 mm
EXTERNAL DIMENSIONS	400 x 425 x 835 mm	400 x 470 x 958 mm
NET WEIGHT	32 kg	35 kg

HAMBURGER PRESS

- Manufactured in cast anodised aluminium alloy.
- Hamburger Ø 100mm.
- Stainless steel mould and meat ejection device.
- Cellophane container included.
- Easy to clean.
- No maintenance.
- Dimensions: 305w x 255d x 310 mm h.
- Net weight: 4.5 kg.

5050126 **PH-4**

CAN OPENER

- Simple to use, designed for opening all shapes and even the heaviest cans safely with ease.
- Bonzer blade and gear features avoid metal fragments or sharp edges on opened cans and lids.
- Composite construction of selected foodsafe metals and structural plastics ensures smooth action with minimum wear.
- Antibacterial blades with superior cutting edge to rival openers.
- Patented antibacterial black coating. Allows to show dirt for cleaning purpose.
- Stainless steel base plate.
- Dishwasher safe blade carrier.
- Ideal for up to 40 cans a day.
- Max. Can height: 560 mm.
- Dimensions: 110w x 250d x 800 mm h.
- Net weight: 2.5 Kg.

5040010 **EZ-40**

HAND CHIPPING MACHINE CF-5

- Ideal for restaurants and large kitchens.
- Hourly output up to: 100-150 kg/h.
- Light stainless alloy body: light and strong.
- Clean cut, without breaching or throw-away and without fatigue.
- The use of exchangeable knife blocks and pusher sets allows thicknesses of 8, 10 or 12 mm to be achieved.
- The pusher ejects the chips and leaves the grid free.
- Extended handle which provides optimal results with minimal effort.
- Comfortable use: The springs at the rear leave the grid completely free.
- The springs are highly flexible compensators which help to raise the presser-ejector.
- Equipped with suction feet to provide stability on the work surface.
- Easy to clean.
- Blade units of various sizes and holding bowls for cut potatoes are available as optional accessories.
- Dimensions: 280w x 512d x 735 mm h
- Net weight: 3.9 kg

1020061 **CF-5** with 10x10mm cutter set (container optional)
1020065 Knife block and pusher set 8 x 8 mm square
1020070 Knife block and pusher set 10 x 10 mm square
1020075 Knife block and pusher set 12 x 12 mm square

9051150 GN Container 1/1 - 150mm depth

Smaller containers available - see page 138.

CITRUS JUICE EXTRACTORS ECM / ECP

· Output: 200 oranges / hour.
· Loading: 130 W.
· Single phase 230 V - 50 Hz.

3420030	**ECM** - Dimensions: 200w x 280d x 340h mm · 230V / 50 Hz / 1~
4420522	Outer stainless steel strainer Ø 14 mm.
4420144	Stainless steel decanter

· Output: 200 oranges / hour.
· Loading: 130 W.
· Single phase 230 V - 50 Hz.

3420033	**ECP** - Dimensions: 200w x 300d x 370h mm · 230V / 50 Hz / 1~
4420522	Outer stainless steel strainer Ø 14 mm.
4420144	Stainless steel decanter

MULTI JUICERS LI-240

· Speed: 6.300 rpm.
· Continuous juice production and automatic pulp ejection. Turbo function to make the final cleaning easy.
· Loading: 240W
· Dimensions: 205w x 310d x 360 mm h
· Net weight: 5 kg.

5410000 **LI-240** - 230 V / 50-60 Hz / 1~

MULTI JUICERS LI-400

· Heavy duty multi juicer. Hourly output: 25-30 litres.
· Aluminium body. Steel and nylon basket.
· Speed: 6,000 rpm
· Loading: 400W
· Dimensions: 260 x 450 x 500 mm.
· Net weight: 14 Kg.

5410005 **LI-400** - 230V / 50-60 Hz / 1~

BLENDERS

· Bowl capacity: 1.2 litres.
· 2 speeds.
· Loading: 200 W.
· Dimensions: 200w x 200d x 460 mm h.
· Net weight: 3.5 kg.

5410020 **TB-1000** - 230 V / 50-60 Hz / 1~

BLENDER TB-2000

· To blend, crush, grind, etc.
· Ideal for hospitals, nursing homes, and in general, for establishments that need to get a very fine grinding.
· Loading: 950 W.
· Variable speed appliance with pulse option.
· 2-litre, durable polycarbonate decanter.
· In option, 1.5-litre polycarbonate decanter and sound cover.
· Heavy duty wear-resistant base.
· Dimensions: 205w x 230d x 510 mm h.
· Net weight: 5.5 Kg.

5410035 **TB-2000** - 230 V / 50-60Hz / 1~
5410038 1,5 lt. Polycarbonate decanter
5410039 Sound cover for 1,5 lt. Decanter

sammic

FOOD PRESERVATION AND SOUSVIDE

SAMMIC SOLUTIONS

In Sammic we know that those looking for a machine are looking for a SOLUTION. Therefore, our offer is aimed at finding solutions that can provide the user advantages in financial, organisational and quality areas.
In developing our offer, rather than machines we think of concepts or solutions to the needs that users may have and we even anticipate them.
Follow our Case Studies on our blog at **www.sammic.com**

Case 1:

SOUS-VIDE COOKING

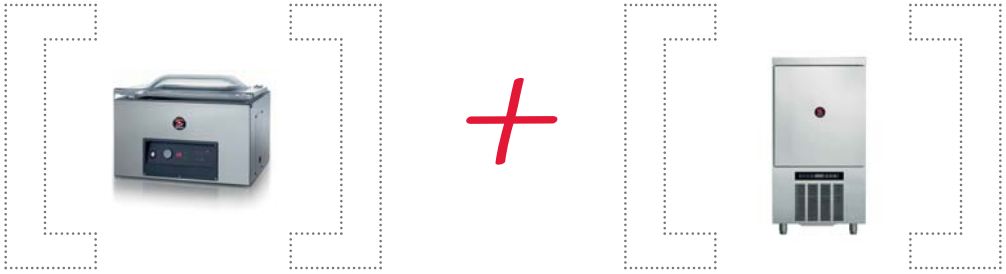
Sous-Vide Cooking is a culinary technique that goes beyond fashion, with the multiple advantages it has, related not only to economy and work process organisation, but also, and most of all, to the quality of the final product, resulting in a unique flavour and texture.

VACUUM PACK + COOK + HARD CHILL - SHOCK FREEZE

Case 2

VACUUM PACKING AND BLAST CHILLING OF COOKED FOOD

Due to the need to respond to the demand at all times, it is increasingly necessary to have the product cooked in advance, so that the kitchen will just have to give the final touch to the dish before serving. To keep the precooked product features intact, the ideal solution consists of packaging and hard chilling the product.



VACUUM PACK + HARD CHILL - SHOCK FREEZE

Vacuum packing machines 96
Vacuum packing machines: accessories 102
Vacuum packaging machines without chamber 103
Container thermo-sealer 103
Sous-vide baths and clip-on stirrer 104
Abatidores de temperatura 106

The constant development of the family of food preservation and sousvide has made this family have its own identity, separating it from dynamic preparation product line.

In these pages you will find our wide range of vacuum packing equipment,including the new series of double chamber, tilting cover models, our tray sealers, sous-vide cookers and our new range of blast chillers.

RANGE	SV-T	SV-S
Digital keyboard	✓	✓
Vacuum controlled by time	✓	
Vacuum controlled by a sensor		✓
Plus vacuum		✓
Busch vacuum pump	204/306/310/410/420/520/604/606/806/810	✓
Softair	✓	✓
Gas flushing		✓
Deep-drawn chamber	306/308//310/408/410/418/420	310/410/420
Programmable		✓
Program memory		✓
Cycle stage indicator	✓	✓
Stop key to move on to the next step	✓	✓
Stainless steel chamber	✓	✓
Cordless sealing bar	✓	✓
Ready to use "Vac-Norm" external vacuum kit	✓	✓
External vacuum kit Vac-Norm	O	O
Bag cutting unit	>408: O	O
Liquid insert plates	>408: O	O

✓: included - O: optional

Ready to use Vac-Norm external vacuum kit.

Deep drawn chamber (300 / 400 series).

Cordless sealing bar in all models.

DIGITAL (TIMER) T

SV-T

· Electronic timer and digital keyboard.
· Vacuum controlled by time.
· Softair as standard.
· L.E.D.'s indicate each cycle stage whilst performing.
. A STOP key allows the interruption of the cycle at any stage, moving on to the next step.
· SV-306/310/408/410/418/420: deep-drawn chamber.
· Cordless sealing bar.
· Pump drying program, which improves the durability of the machine.
· Working hours counter display, when oil must be replaced.
· Ready to use Vac-Norm external vacuum kit.

DIGITAL (SENSOR) S

SV-S

· All functions are controlled by a microprocessor, which allows control of the exact desired vacuum percentage in the chamber.
· Plus vacuum: allows the program of an extra vacuum time period once 99% vacuum has been reached.
· L.E.D.'s indicate each cycle stage whilst performing.
· A STOP key allows the interruption of the cycle at any stage, moving on to the next step.
· Easy to program. 10-program-memory.
· Softair with independent valve and gas flushing come as standard on all sensor machines.
· SV-310/410/420: deep-drawn chamber.
· Cordless sealing bar.
· Pump drying program, which improves the durability of the machine.
· Working hours counter display, indicates when oil must be replaced.
· Ready to use Vac-Norm external vacuum kit.

200 SERIES

VACUUM CONTROLLED BY TIMER

1140400 **SV-204 T** - 230V / 50-60 Hz / 1~

300 SERIES

VACUUM CONTROLLED BY TIMER

1140410 **SV-306 T** - 230V / 50-60 Hz / 1~
1140417 **SV-308 T** - 230V / 50-60 Hz / 1~
1140420 **SV-310 T** - 230V / 50-60 Hz / 1~

VACUUM CONTROLLED BY SENSOR

1140421 **SV-310 S** - 230V / 50-60 Hz / 1~

400 SERIES

VACUUM CONTROLLED BY TIMER

1140429 **SV-408 T** - 230V / 50-60 Hz / 1~
1140430 **SV-410 T** - 230V / 50-60 Hz / 1~
1140438 **SV-418 T** - 230V / 50-60 Hz / 1~
1140440 **SV-420 T** - 230V / 50-60 Hz / 1~

VACUUM CONTROLLED BY SENSOR

1140431 **SV-410 S** - 230V / 50-60 Hz / 1~
1140441 **SV-420 S** - 230V / 50-60 Hz / 1~

SPECIFICATIONS	SV-204T	SV-306T	SV-308	SV-310	SV-408	SV-410	SV-418	SV-420
VACUUM PUMP	Busch 4 m³/h	Busch 6 m³/h	8 m³/h	Busch 10 m³/h	8 m³/h	Busch 10 m³/h	18 m³/h	Busch 20 m³/h
SEALING TYPE	Single	Single	Single	Single	Double	Double	Double	Double
SEALING BAR LENGTH	264 mm	314 mm	314 mm	314 mm	414 mm	414 mm	414 mm	414 mm
ELECTRICAL SUPPLY	230 V / 50-60 Hz / 1~							
ELECTRICAL LOADING	100 W	370 W	370 W	370 W	370 W	370 W	750 W	750 W
VACUUM PRESSURE (MAXI)	2 mbar	2 mbar	2 mbar	2 mbar	2 mbar	2 mbar	2 mbar	2 mbar
CHAMBER DIMENSIONS								
Width	280 mm	330 mm	330 mm	330 mm	430 mm	430 mm	430 mm	430 mm
Depth	300 mm	360 mm	360 mm	360 mm	415 mm	415 mm	415 mm	415 mm
Height	90 mm	140 mm	140 mm	140 mm	145 mm	145 mm	180 mm	180 mm
EXTERNAL DIMENSIONS								
Width	323 mm	384 mm	384 mm	384 mm	500 mm	500 mm	500 mm	500 mm
Depth	405 mm	455 mm	455 mm	455 mm	500 mm	500 mm	500 mm	500 mm
Height	260 mm	405 mm	405 mm	405 mm	413 mm	413 mm	448 mm	448 mm
NET WEIGHT	23 kg	34 kg	34 kg	34 kg	64 kg	64 kg	70 kg	70 kg
COMPLETE WITH	1 filling plate							

500 SERIES

Two sealing bars

VACUUM CONTROLLED BY TIMER

1140448 **SV-520 T** - 230V / 50-60 Hz / 1~

VACUUM CONTROLLED BY SENSOR

1140449 **SV-520 S** - 230V / 50-60 Hz / 1~

600 SERIES

VACUUM CONTROLLED BY TIMER

1140460 **SV-604 T** - 230-400V / 50 Hz / 3N~
1140470 **SV-606 T** - 230-400V / 50 Hz / 3N~
1140462 **SV-604 CCT** - 230-400V / 50 Hz / 3N~
1140472 **SV-606 CCT** - 230-400V / 50 Hz / 3N~

VACUUM CONTROLLED BY SENSOR

1140461 **SV-604 S** - 230-400V / 50 Hz / 3N~
1140471 **SV-606 S** - 230-400V / 50 Hz / 3N~
1140463 **SV-604 CCS** - 230-400V / 50 Hz / 3N~
1140473 **SV-606 CCS** - 230-400V / 50 Hz / 3N~

800 SERIES

VACUUM CONTROLLED BY TIMER

1140480 **SV-806 T** - 230-400V / 50 Hz / 3N~
1140490 **SV-810 T** - 230-400V / 50 Hz / 3N~

VACUUM CONTROLLED BY SENSOR

1140481 **SV-806 S** - 230-400V / 50 Hz / 3N~
1140491 **SV-810 S** - 230-400V / 50 Hz / 3N~
1140487 **SV-806 CCS** - 230-400V / 50 Hz / 3N~
1140494 **SV-810 CCS** - 230-400V / 50 Hz / 3N~
1140482 **SV-806 LLS** - 230-400V / 50 Hz / 3N~
1140492 **SV-810 LLS** - 230-400V / 50 Hz / 3N~

SPECIFICATIONS	SV-520	SV-604 / 606	SV-604CC / 606CC	SV-806 / 810	SV-806CC / 810CC	SV-806LL / 810LL
VACUUM PUMP	Busch 20 m³/h	Busch 40 / 63 m³/h	Busch 40 / 63 m³/h	Busch 63 / 100 m³/h	Busch 63 / 100 m³/h	Busch 63 / 100 m³/h
SEALING TYPE	Double	Double	Double	Double	Double	Double
SEALING BAR LENGTH	414+414 mm	650+407 mm	459+459 mm	842+524 mm	524+524 mm	842+842 mm
ELECTRICAL SUPPLY	230V/50-60Hz 1~	230 - 400 V / 50 Hz / 3N~				
ELECTRICAL LOADING	750 W	1.100 W / 1500 W	1.100 W / 1500 W	1.500 W / 2200 W	1.500 W / 2200 W	1.500 W / 2200 W
VACUUM PRESSURE (MAXI)	2 mbar	0.5 mbar	0.5 mbar	0.5 mbar	0.5 mbar	0.5 mbar
CHAMBER DIMENSIONS						
Width	560 mm	672 mm	672 mm	864 mm	864 mm	864 mm
Depth	430 mm	481 mm	481 mm	603 mm	603 mm	603 mm
Height	180 mm	185 mm	185 mm	210 mm	210 mm	210 mm
EXTERNAL DIMENSIONS						
Width	642 mm	740 mm	740 mm	990 mm	990 mm	990 mm
Depth	557 mm	553 mm	553 mm	760 mm	760 mm	760 mm
Height	455 mm	1.035 mm	1.035 mm	995 mm	995 mm	995 mm
NET WEIGHT	80 kg	145 / 159kg	145 / 159kg	232 / 250 kg	232 / 250 kg	232 / 250 kg
COMPLETE WITH	1 filling plate					

6000 SERIES

New

- All functions are controlled by a microprocessor, which allows control of the exact desired vacuum percentage in the chamber.
- Plus vacuum: allows the program of an extra vacuum time period once 99% vacuum has been reached.
- L.E.D.'s indicate each cycle stage whilst performing.
- A STOP key allows the interruption of the cycle at any stage, moving on to the next step.
- Easy to program. 10-program-memory.
- Softair with independent valve and gas flushing come as standard on all sensor machines.
- SV-310/410/420: deep-drawn chamber.
- Cordless sealing bar.
- Pump drying program, which improves the durability of the machine.
- Working hours counter display, indicates when oil must be replaced.
- Ready to use Vac-Norm external vacuum kit.

More specifications: consult SV-S on page. 97

VACUUM CONTROLLED BY SENSOR

1140520	**SV-6100** - 230-400V / 50 Hz / 3N~
1140521	**SV-6160** - 230-400V / 50 Hz / 3N~
1140526	**SV-6100G** - 230-400V / 50 Hz / 3N~ · With inert gas flush
1140527	**SV-6160G** - 230-400V / 50 Hz / 3N~ · With inert gas flush

SPECIFICATIONS	SV-6100	SV-6160	SV-6100G	SV-6160G
VACUUM PUMP	Busch 100 m³/h	Busch 155 m³/h	Busch 100 m³/h	Busch 155 m³/h
SEALING TYPE	Double	Double	Double	Double
SEALING BAR LENGTH	662+662 mm	662+662 mm	662+662 mm	662+662 mm
ELECTRICAL SUPPLY	230 - 400 V / 50 Hz / 3N			
ELECTRICAL LOADING	2.2 kW	4 kW	2.2 kW	4 kW
VACUUM PRESSURE (MAXI)	0.5 hPa (mbar)	0.5 hPa (mbar)	0.5 hPa (mbar)	0.5 hPa (mbar)
CHAMBER DIMENSIONS				
Width	662 mm	662 mm	662 mm	662 mm
Depth	656 mm	656 mm	656 mm	656 mm
Height	205 mm	205 mm	205 mm	205 mm
EXTERNAL DIMENSIONS				
Width	1640 mm	1640 mm	1640 mm	1640 mm
Depth	874 mm	874 mm	874 mm	874 mm
Height	1370 mm	1370 mm	1370 mm	1370 mm
NET WEIGHT	360 kg	360 kg	360 kg	360 kg
COMPLETE WITH	4 filling plates			

SEALING BAGS

1140600	180 x 300 mm. bag pack (100 units)
1140602	300 x 400 mm. bag pack (100 units)
1140601	350 x 550 mm. bag pack (100 units)

EXTERNAL VACUUM KIT "VAC-NORM"

2149244	For bench-type machines
2149257	For stand machines

VAC-NORM CONTAINERS

5140100	Vac-Norm container 1/1 Depth:200mm (530x325 / 27 l.)
5140102	Vac-Norm container 1/1 Depth:150mm (530x325 / 20,5 l.)
5140106	Vac-Norm container 1/2 Depth:150mm (265 x 325 / 9 l.)
5140108	Vac-Norm container 1/2 Depth:100mm (265 x 325 / 6 l.)
5140110	Vac-Norm container 1/3 Depth:150mm (176 x 325 / 5,5 l.)
5140112	Vac-Norm container 1/3 Depth:100mm (176 x 325 / 3,5 l.)

VAC-NORM COVERS

Dishwasher safe.

5140114	Vac-Norm cover 1/1 (complete with valve and gasket)
5140116	Vac-Norm cover 1/2 (complete with valve and gasket)
5140118	Vac-Norm cover 1/3 (complete with valve and gasket)

VAC-NORM COVER GASKETS

5140120	Vac-Norm cover gasket 1/1
5140122	Vac-Norm cover gasket 1/2
5140124	Vac-Norm cover gasket 1/3

VAC-NORM VALVE

5140126	Valve for Vac-Norm cover

BAG CUTTING KIT

2149502	For 407mm strip
2149501	For 414mm strip
2149504	For 459mm strip
2149505	For 524mm strip
2149503	For 650mm strip
2149506	For 842mm strip

LIQUID INSERT PLATES

2149531	For SV-306/308/310
2149020	For SV-408/410/418/420/520
2149074	For SV-604/606
2141798	For SV-806/810

FILLING PLATES

2140023	For SV-204
2142344	For SV-300
2140614	For SV-408/410/418/420
2142031	For SV-520
2141162	For SV-604/606
2143001	For SV-604/606CC
2141791	For SV-806/810
2141796	For SV-806/810LL
2149563	For SV-6100/6160

SVE-104T

5140210 **SVE-104T** - 230V / 50-60 Hz / 1~

- Vacuum packing machines without chamber.
- Up to 140 mbar vacuum can be obtained in the pouch, prolonging the product's preservation time or preparing it for sous-vide cooking.
- It is necessary to use embossed bags.
- Stainless steel made.
- Vacuum controlled by time.
- Electronic control board.
- Self lubricating pump (SVE-114T, double body pump).

SVE-114T

5140220 **SVE-114T** - 230V / 50 Hz / 1~

SEALING BAGS

1140610	180 x 300 mm. embossed bag pack (100 units)
1140613	300 x 400 mm. embossed bag pack (50 units)
1140614	350 x 550 mm. embossed bag pack (50 units)

SPECIFICATIONS	SVE-104T	SVE-114T
VACUUM PUMP	12 l/min	30 l/min
SEALING BAR LENGTH	330 mm	450 mm
ELECTRICAL SUPPLY	230V / 50-60 Hz / 1 ~	230V / 50 Hz / 1 ~
ELECTRICAL LOADING	400 W	500 W
EXTERNAL DIMENSIONS		
Width	360 mm	480 mm
Depth	300 mm	240 mm
Height	140 mm	140 mm
NET WEIGHT	7 kg	15 kg

CONTAINER THERMO-SEALER TS-150

Stainless steel casing.
Width of film: 150 mm.
Tray dimensions:
- 1 tray of 192 x 137 mm per cycle.
- 2 trays of 137 x 95 mm per cycle.

Simultaneous sealing and cutting of the film.
Loading: 450 W
Dimensions: 202w x 500d x 245 mm h
Net weight: 9.5 kg

1150001 **TS-150** - (Film included) - 230 V / 50-60 Hz / 1~
2150165 Film roll 300 metres

CONTAINERS

5150100	2L 192x136x98 800u
5150106	1,5L 192x136x85 800u
5150111	1,2L 192x136x72 800u
5150116	1L 192x136x54 800u
5150120	0,75L 192x136x40 800u
5150125	0,65L 192x136x35 800u
5150130	0,5L 136x96x66 800u
5150135	0,375L 136x96x49 800u
5150140	0,25L 136x96x35 800u

Temperature-controlled sous-vide cooking has become an indispensable technique for any kitchen that follows the last trends. More than a fashion, it is a cooking technique that gains adherents for both its advantages related to product quality as the economic and organisational benefits that this means.

Sammic offers a wide range of sous-vide equipment in terms of capacity and uses, including both unstirred waterbaths and a portable cooker with stirrer, providing the right solution for each user's needs.

BENEFITS OF SOUS-VIDE COOKING

Product quality: it allows to obtain a more tender and tasty product and with a better texture.

· Minimal loss of moisture and weight.
· Preservation of flavour and aroma as water soluble substances - especially aromatics - are not lost.
· Flavours are enhanced, colours retained and little or no salt is required.
· Nutrients are preserved as water-soluble minerals are not leached into cooking water, as cooking in a vacuum bag eliminates this.
· Research has shown that sous vide gives the highest retention of vitamins vs. steaming and boiling.
· Little additional fat is required during cooking.
· Consistent results every time a dish is cooked.

Operational and economic benefits:

· Allows to prepare dishes in advance, making work organization easier in peak periods.
· Minimise wastage by advance preparation of controlled portions.
· Low energy consumption compared with ovens and gas ranges.
·Non-use of gas reduces ambient temperature in kitchen, and fire risk.
· Several meals from starter to dessert can be regenerated simultaneously in the same bath reducing clean up time.
· With minimal training, unskilled staff can use Sammic sous-vide cooking appliances, this simplifies service and is especially useful for room service during the night.
· Production planning allows the restaurant to offer a wider variety of dishes.
· Minimum shrinkage of contents during cooking process, typically from 30% to less than 5% in most cases resulting in greater yield.
· Cheaper cuts of meat can be used as the sous vide technique dramatically improves tenderness.

www.sous-vide.cooking

CLIP-ON IMMERSION CIRCULATOR

· It can be fitted in seconds into a standard gastronorm container of different sizes.
· Easy to stock and transport.
· Stability/uniformity: ± 0.1°C.
· Minimum container depth: 150 mm.

5170015	**SVP-100** - 230V / 50-60 Hz/ 1~
9050150	GN Container 2/1 - 150mm depth
9050200	GN Container 2/1 - 200mm depth
1050172	GN 2/1 Cover
9051150	GN Container 1/1 - 150mm depth
9051200	GN Container 1/1 - 200mm depth
1050171	GN 1/1 Cover
9052150	GN Container 2/3 - 150mm depth
9052200	GN Container 2/3 - 200mm depth
1050170	GN 2/3 Cover

UNSTIRRED DIGITAL BATHS

SVC-14

SVC-28

SVC-24-22D

- Static sous-vide bath.
- Combines the precision and the capability to produce without depending on external containers.
- Different models and sizes available.
- Stainless steel construction.
- 14 or 28 litres model with the possibility to use partitions (optional), and a duo-bath with two tanks (4 + 22 lt.).
- Sensitivity +-0.2ºC, uniformity +-0.1ºC.

5170000	**SVC-14** - 230V / 50-60 Hz/ 1~
5170005	**SVC-28** - 230V / 50-60 Hz/ 1~
5170010	**SVC-4-22D** - 230V / 50-60 Hz/ 1~

ACCESSORIES

5170066	Bath partition 470mm
5170065	Bath partition 270mm
5170056	Needle Probe 120mm (1mm dia) Max temp. 250°C
5170060	Probe Foam Seal (4 metres x 10mm wide)
5170055	Needle Probe 60mm (1mm dia) Max temp. 250°C
5170050	Digital thermometer and Probe Kit

SPECIFICATIONS	SVP-100	SVC-14	SVC-28	SVC-4/22D
TEMPERATURE				
DISPLAY RESOLUTION	0.1ºC	0.1ºC	0.1ºC	0.1ºC
RANGE	5ºC -95ºC	5ºC -99ºC	5ºC -99ºC	5ºC -99ºC
CONTROL		PID-Adaptive	PID-Adaptive	PID-Adaptive
SENSITIVITY / UNIFORMITY (AT 55°C)	± 0.1ºC	± 0.2ºC / ± 0.1ºC	± 0.2ºC / ± 0.1ºC	± 0.2ºC / ± 0.1ºC
TIME				
RESOLUTION	1 min.	1 min.	1 min.	1 min.
CYCLE LENGTH	1 min. 99 h.	1 min. 99 h.	1 min. 99 h.	1 min. 99 h.
GENERAL				
CAPACITY (LT.)	< 56	14	28	4+22
ELECTRICAL SUPPLY	230V / 50 Hz / 1~	230V / 50 Hz / 1~	230V / 50 Hz / 1~	230V / 50 Hz / 1~
LOADING	1000 W	1500 W	1900 W	1250 W
INTERNAL DIMENSIONS				
Width	122 mm	300 mm	300 mm	4l. 300 mm / 22l. 505 mm
Depth	132 mm	300 mm	505 mm	4l. 152 mm / 22l. 300 mm
Height	148 mm	150 mm	200 mm	4l. 150 mm / 22l. 150 mm
EXTERNAL DIMENSIONS				
Width	122 mm	431 mm	332 mm	785 mm
Depth	153 mm	377 mm	652 mm	377 mm
Height	200 mm	290 mm	290 mm	290 mm
DRAIN TAP	-	✓	✓	✓

Food quality and safety throughout the preservation process

+90°C	No bacterial proliferation.
+65°C	Bacteria start to proliferate.
+37°C	Maximum bacterial proliferation, bacteria double every 20 minutes.
+10°C	
+3°C	Very low bacterial proliferation.

New range

· Hard chilling + deep freezing + preservation.
· Core probe. Conic-shaped probe: easy to extract. (Except AB-3 model)
· Indirect air flush: low dehydration.
· Powerful compressors: quick chilling.
· Hard chilling: for thick products.
· Automatic preservation: longtime preservation.
· Pre-chilling function: costless chilling process.

SPECIFICATIONS	AB-3 2/3	AB-3 1/1	AB-5 1/1	AB-10 1/1	AB-15 1/1	AS-15/2
CAPACITY						
Containers GN 2/3	3	-	-	-	-	-
Containers GN 1/1	-	3	5	10	15	30
Containers GN 2/1	-	-	-	-	-	15
Containers EN 600 x 400	-	3	5	10	15	30
Ice-cream containers 5 lt	2	3	6	15	21	42
DISTANCE BETWEEN TRAYS	70	70	68	68	68	68
CAPACITY						
90ºC ➔ 3ºC 90' (Kg)	7	7	18	32	40	70
90ºC ➔ -18ºC 240' (Kg)	5	5	10	22	28	55
LOAD	700 W	700 W	1250 W	2100 W	2700 W	4350 W
INTEGRATED POWER UNIT	✓	✓	✓	✓	✓	✓
DIMENSIONS						
Width	600	600	800	800	800	800
Depth	600	805	700	700	800	1228
Height	400	400	900	1544	1950	1970

AB-3

New

· 3 trays GN 2/3 (distance between trays: 70 mm.)
· Capacity: chilling 7 Kg. / deep freezing 5 Kg. (see specifications).
· Integrated power unit.

5140083 **AB-3 2/3** - 230V / 50 Hz / 1~
5140082 **AB-3 1/1** - 230V / 50 Hz / 1~

5140080 Probe kit for **AB-3**

AB-5 / AB-10

New

· 5 / 10 trays GN 1/1 (distance between trays: 68 mm.)
· Capacity AB-5: chilling 18 Kg. / deep freezing 10 Kg. (see specifications).
· Capacity AB-10: chilling 32 Kg. / deep freezing 22 Kg. (see specifications).
· Integrated power unit.

5140085 **AB-5 1/1** - 230V / 50 Hz / 1~
5140090 **AB-10 1/1** - 400V / 50 Hz / 3N~

AB-15

New

· 15 trays GN 1/1 (distance between trays: 68 mm.)
· Capacity: chilling 40 Kg. / deep freezing 28 Kg. (see specifications).
· Integrated power unit.

5140095 **AB-15 1/1** - 400V / 50 Hz / 3N~

AS-15/2

· 15 trays GN 2/1 (distance between trays: 68 mm.)
· Capacity: chilling 70 Kg. / deep freezing 55 Kg. (see specifications).
· Integrated power unit.

5140069 **AS-15/2** - 400 V / 50 Hz / 3N~

SNACK BARS / PIZZERIA

SNACK BARS / PIZZERIA INDEX

Sammic offers a wide range of Snack Bars / Pizzeria / Buffet that respond to the needs of different types of such users.

In these pages you will find solutions for the preparation and serving of coffee and hot drinks, smoothies and juice. Microwave, snack and pizza ovens. Toasters and salamanders of different types and productions. Pancake machines and kebab burners. A wide range of fryers and griddles. And more.

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CITRUS JUICE EXTRACTORS ECM / ECP

· Output: 200 oranges / hour.
· Loading: 130 W.
· Single phase 230 V - 50 Hz.

3420030	**ECM** - Dimensions: 200w x 280d x 340h mm · 230V / 50 Hz / 1~
3420033	**ECP** - Dimensions: 200w x 300d x 370h mm · 230V / 50 Hz / 1~
4420522	Outer stainless steel strainer Ø 14 mm.
4420144	Stainless steel decanter

MULTI JUICERS

LI-240

· Speed: 6.300 rpm.
· Continuous juice production and automatic pulp ejection. Turbo function to make the final cleaning easy.
· Loading: 240W
· Dimensions: 205w x 310d x 360 mm h
· Net weight: 5 kg.

5410000 **LI-240** - 230 V / 50-60 Hz / 1~

LI-400

· Heavy duty multi juicer. Hourly output: 25-30 litres.
· Aluminium body. Steel and nylon basket.
· Speed: 6,000 rpm
· Loading: 400W
· Dimensions: 260 x 450 x 500 mm.
· Net weight: 14 Kg.

5410005 **LI-400** - 230V / 50-60 Hz / 1~

BLENDERS

· Bowl capacity: 1.2 litres.
· 2 speeds.
· Loading: 200 W.
· Dimensions: 200w x 200d x 460 mm h.
· Net weight: 3.5 kg.

5410020 **TB-1000** - 230 V / 50-60 Hz / 1~

BLENDER TB-2000

· To blend, crush, grind, etc.
· Ideal for hospitals, nursing homes, and in general, for establishments that need to get a very fine grinding.
· Loading: 950 W.
· Variable speed appliance with pulse option.
· 2-litre, durable polycarbonate decanter.
· In option, 1.5-litre polycarbonate decanter and sound cover.
· Heavy duty wear-resistant base.
· Dimensions: 205w x 230d x 510 mm h.
· Net weight: 5.5 Kg.

5410035	**TB-2000** - 230 V / 50-60Hz / 1~
5410038	1,5 lt. Polycarbonate decanter
5410039	Sound cover for 1,5 lt. Decanter

DRINKS MIXER BB-900

· Bowl capacity: 1 litre.
· Loading: 150 W.
· Dimensions: 160w x 200d x 550 mm h.
· Net weight: 3 kg.

5410010 **BB-900** - 230 V / 50-60 Hz / 1~

ICE CRUSHER TH-1100

· Body in special aluminium alloy.
· Stainless steel decanter.
· Safety micro-switch.
· 4-position regulation system.
· Loading: 450 W.
· Dimensions: 250w x 300d x 660 mm h.
· Net weight: 9 Kg.

5410045 **TH-1100** - 230 V / 50-60Hz / 1~

MILK HEATERS TM-5 / TM-10

Bain-marie thermo-heater.
Manufactured in stainless steel. Removable, drip proof sealed tap and fitting.
TM-5: Capacity: 5 litres
Loading: 1.000 W
Dimensions: 240 x 360 x 510 mm.
Net weight: 8 kg
TM-10: Capacity: 10 litres
Loading: 1.500 W
Dimensions: 310 x 415 x 510 mm.
Net weight: 9 kg

5400082 **TM-5** - 230 V / 50-60 Hz / 1~
5400087 **TM-10** - 230 V / 50-60 Hz / 1~

SOUP KETTLES OS-10

· Capacity: 10 litres.
· Loading: 450 W. Wet heat only.
· Dimensions: Ø 340 mm x 340 mm h.
· Net weight: 5.5 kg

5200012 **OS-10** Black finish - 230V / 50-60Hz / 1~
5200014 **OSI-10** Stainless steel finish - 230V / 50-60 Hz / 1~

RANGE	WATER SUPPLY	FILTER PAN	TYPE
NOVO	Manual	Plastic	Decanter
MONDO	Manual	St. St.	Decanter
MATIC	Automatic	St. St.	Decanter
ISO	Manual	Plastic	Vacuum flask
TH	Manual	St. St.	Vacuum flask
THA	Automatic	St. St.	Vacuum flask
SERIE B	Automatic	St. St.	Container

PRODUCTION INTO DECANTERS: NOVO / MONDO / MATIC

NOVO

· Without connection for mains water supply: features a manual fill water system allowing the machine to be placed anywhere.
· Plastic filterpan.
· 2 self-regulating hot plates ensure an optimum coffee quality.
· Easy operation and maintenance.

5430002 **NOVO** - 230 V / 50-60 Hz / 1~ · (2nd decanter in option)

MONDO

· Without connection for mains water supply: features a manual fill water system allowing the machine to be placed anywhere.
· Stainless steel filterpan.
· A signal indicates whether the machine is filled with water.
· 2 self-regulating hot plates ensure an optimum coffee quality.
· Mondo Twin model available, with 2 brewing systems and 4 hot plates.

5430000 **MONDO** - 230 V / 50-60 Hz / 1~
5430009 **MONDO TWIN** - 230 V / 50-60 Hz / 1~

MATIC

· Quick filtering machine with connection for mains water supply 3/4 inch.
· Coffee of consistent quality by accurate water dosing.
· Stainless steel filterpan.
· 2 self-regulating hot plates ensure an optimum coffee quality.
· Matic Twin model available, with 2 brewing systems and 4 hot plates.

5430005 **MATIC-2** - 230 V / 50-60 Hz / 1~
5430007 **MATIC TWIN** - 230 V / 50-60 Hz / 1~

SPECIFICATIONS	NOVO	MONDO	MONDO TWIN	MATIC	MATIC TWIN
OUTPUT L/HOUR	18 l	18 l	28 l	15 l	24 l
WATER SUPPLY	Manual	Manual	Manual	Automatic	Automatic
HOT PLATES	2	2	4	2	4
NO. OF DECANTERS	1	2	4	2	4
LOADING	2.130 W	2.140 W	3.460 W	2.140 W	3.460 W
DIMENSIONS mm					
Width	214	195	404	195	404
Depth	391	406	406	406	406
Height	424	446	446	446	446
NET WEIGHT	5 kg	6 kg	11 kg	8 kg	12 kg

PRODUCTION INTO VACUUM FLASKS: ISO / TH / THA

ISO

· Quick filtering machine for direct brewing into vacuum flask or airpot.
· Plastic filterpan.
· Includes 2 litres airpot.
· Without connection for mains water supply: features a manual fill water system allowing the machine to be placed anywhere.
· Easy operation and maintenance.

5430004 **ISO** - 230 V / 50-60 Hz / 1~

TH / THa

· Quick filtering machine for direct brewing into vacuum flask or airpot.
· TH: Without connection for mains water supply: features a manual fill water system allowing the machine to be placed anywhere.
· THa: with connection for mains water supply 3/4 inch.
· Does not include vacuum flask / airpot.
· Stainless steel filterpan.
· Easy operation and maintenance.

5430010 **TH** - 230 V / 50-60 Hz / 1~
5430012 THa **- 230 V / 50-60 Hz / 1~**

SPECIFICATIONS	ISO	TH	THa
OUTPUT L/HOUR	18 l	19 l	18 l
WATER SUPPLY	Manual	Manual	Automatic
LOADING	2.000 W	2.310 W	2.310 W
DIMENSIONS mm			
Width	214	235	235
Depth	391	406	406
Height	465	545	545
NET WEIGHT	5 kg	6 kg	6 kg

PRODUCTION INTO CONTAINERS: B SERIES

· Quickly brews fresh coffee in large quantities.
· Perfectly suitable for sites where, at peak moments large quantities of coffee are needed. These machines have to be connected to the water mains and will brew large quantities of coffee into containers at any time. The containers can then be moved to serve coffee locally.
· Easy programming and attractive design.
· Stainless steel body and filterpan.
· Equipped with a "coffee is ready" signal, total and day counters and built in timer.
· Descale system and optimal security devices.
· Adjustable brewing time for optimum extraction.
· Optimum safety mechanisms: container and swivel arm signal.

B SERIES

One central column and one or two removable containers with base and drip tray.

1 CONTAINER

5400051	**B-5ID** - Container right or left - 400 V / 50-60 Hz / 3N~
5400054	**B-10D** - Container right - 400 V / 50-60 Hz / 3N~
5400027	**B-10I** - Container left - 400 V / 50-60 Hz / 3N~
5400058	**B-20ID** - Container right or left - 400 V / 50-60 Hz / 3N~
5400062	**B-40D** - Container right - 400 V / 50-60 Hz / 3N~
5400064	**B-40I** - Container left - 400 V / 50-60 Hz / 3N~

2 CONTAINERS

5400020	**B-5** - 400 V / 50-60 Hz / 3N~
5400025	**B-10** - 400 V / 50-60 Hz / 3N~
5400030	**B-20** - 400 V / 50-60 Hz / 3N~
5400035	**B-40** - 400 V / 50-60 Hz / 3N~

SPECIFICATIONS	B-5ID	B-10I/D	B-20ID	B-40I/D	B-5	B-10	B-20	B-40
OUTPUT L/HOUR	30 l	60 l	90 l	145 l	30 l	60 l	90 l	145 l
HOLDING CAPACITY	5 l	10 l	20 l	40 l	10 l	20 l	40 l	80 l
LOADING	3.065 W	6.090 W	9.120 W	14.960 W	3.130 W	6.180 W	9.240 W	15.120 W
DIMENSIONS mm								
Width	452	612	739	803	635	995	1.173	1.305
Depth	440	512	600	652	440	512	600	652
Height	799	840	947	1.101	799	840	947	1.101
NET WEIGHT	22 kg	26 kg	37 kg	46 kg	27 kg	36 kg	53 kg	106 kg

PRODUCTION INTO CONTAINERS: B SERIES WITH HOT WATER TAP

B SERIES WITH HOT WATER TAP

One central column and one or two removable containers with base and drip tray.
The central column is fitted with a hot water container and tap.

1 CONTAINER

5400052 **B-5DA** - Container right - 400 V / 50-60 Hz / 3N~
5400053 **B-5IA** - Container left - 400 V / 50-60 Hz / 3N~
5400055 **B-10DA** - Container right - 400 V / 50-60 Hz / 3N~
5400056 **B-10IA** - Container left - 400 V / 50-60 Hz / 3N~
5400059 **B-20IDA** - Container right or left - 400 V / 50-60 Hz / 3N~

2 CONTAINERS

5400022 **B-5A** - 400 V / 50-60 Hz / 3N~
5400028 **B-10A** - 400 V / 50-60 Hz / 3N~
5400032 **B-20A** - 400 V / 50-60 Hz / 3N~

SPECIFICATIONS	B-5IA / DA	B-10IA / DA	B-20IDA	B-5A	B-10A	B-20A
THROUGHPUT PER HOUR: COFFEE (LT.)	30 l	60 l	90 l	30 l	60 l	90 l
THROUGHPUT PER HOUR: HOT WATER (LT.)	20 l	20 l	20 l	20 l	20 l	20 l
HOLDING CAPACITY: COFFEE (LT.)	5 l	10 l	20 l	10 l	20 l	40 l
HOLDING CAPACITY: HOT WATER (LT.)	3 l	3.3 l	4.6 l	3 l	3.3 l	4.6 l
LOADING	5.265 W	8.290 W	11.320 W	5.330 W	8.380 W	11.440 W
DIMENSIONS mm						
Width	546	645	739	790	989	1173
Depth	570	570	600	570	570	600
Height	799	840	947	799	840	947
NET WEIGHT	30 kg	33 kg	41 kg	35 kg	43 kg	57 kg

· Hot beverage dispensers based on instant ingredients.
· Allow quick service in any location.
· Complete with connection for mains water supply 3/4 inch.
· Fast and simple operation. Reliable proven technology.
· LED light, for a surveyable menu.
· Separate hot water tap.
· Unique mixing unit ensures excellent ingredient flow.
· Hot water system: less susceptible to scale formation.
· Descaling / filter replace signal and cleaning and rinsing program on the control panel.
· Closable canister outlet.
· Drip-tray-full warning.
· Total and daily production counter.

BOLERO 1 / 2

· Models with one or two canisters for ingredients.
· Bolero 1: for coffee or hot chocolate.
· Bolero 2: for coffee and cappuccino or hot chocolate.

5400041 **BOLERO 1**- 230 V / 50-60 Hz / 1~
5400046 **BOLERO 2**- 230 V / 50-60 Hz / 1~

BOLERO XL-323

· Model with 3 canisters for ingredients.
· Allows to obtain 9 different beverages.

5400044 **BOLERO XL-323** - 230V / 50-60 Hz / 1~

BOLERO TURBO

· Single or dual (simultaneous yet independent) draw off.
· Models with 4 containers for ingredients to obtain coffee, hot chocolate, cappuccino, café au lait and hot water.
· Production to vacuum flasks or cups.
· Complete with shelf for direct production to cups.

5400048 **BOLERO TURBO 403** - 230 V / 50-60 Hz / 1~
5400049 **BOLERO TURBO XL 403** - 230 V / 50-60 Hz / 1~

SPECIFICATIONS	BOLERO 1	BOLERO 2	BOLERO XL-323	BOLERO TURBO 403	BOLERO TURBO XL-403
OUTPUT L/HOUR	30 l	30 l	30 l	40 l	40 l
CONTAINERS	1 x 3.4 l	2 x 1.5 l	2 x 1.3 l / 1 x 3.2 l	4 x 2.4 l	2 x 2.4 l / 2 x 5.3 l
LOADING	2.230 W	2.230 W	2.230 W	3.500 W	3.500 W
MAXIMUM DECANTER HEIGHT (MM)	106	106	110	247 / 110	247 / 110
DIMENSIONS mm					
Width	203	203	338	325	470
Depth	429	429	435	482	482
Height	584	584	596	812	812
NET WEIGHT	11 kg	12 kg	19 kg	30 kg	34 kg

DECANTERS

6401355 Glass decanter 1.7 lt.
6401360 Shatterproof decanter 1.7 lt.
6401361 Stainless steel decantes 1.7 lt.
6401365 Bolero decanter 0.72 l.

ELECTRIC HOT PLATE FOR DECANTERS

Self-regulating heating plates. Both heating plates of the HP can be switched on or off independently.

5430070 **DOUBLE** - Power: 130 W - Dimensions: 403w x 195d x 61h mm

VACUUM FLASKS

6401348 Airpot Furento 2,2 l. st. st. for TH / Tha
6401349 2 l. st. st. vacuum flask for Iso / Bolero Turbo (XL)

AIRPOT STATION

For 2 airpots and ingredients.
Airpots not included.

6401350 **Airpot Station** - 615 x 325 x 155 mm.

CONTAINERS

Completely insulated.
Complete with lid, gauge glass and non-drip tap.
Electric heating.

6401330 5 litres · Ø 210 x 445 mm. - 65W - 230V / 50-60 Hz / 1~
6401335 10 litres · Ø 286 x 464 mm. - 90W - 230V / 50-60 Hz / 1~
6401340 20 litres · Ø 374 x 510 mm. - 120W - 230V / 50-60 Hz / 1~
6401345 40 litres · Ø 423 x 629 mm. - 160W - 230V / 50-60 Hz / 1~

CUP AND GLASS WARMER

To heat glasses or cups.
For approx. 96 cups.

5430080 **WHK** - 356 x 332 x 490 mm. - 105W (1.400W) - 230V / 50-60 Hz / 1~

FILTER PAPER

6400095 Filtercups Novo/Mondo/Matic/Iso/TH (1000 units)
6400775 Flat paper filters for B-5 (250 units)
6400780 Flat paper filters for B-10 (250 units)
6400785 Flat paper filters for B-20 (250 units)
6400790 Flat paper filters for B-40 (250 units)
6400777 Paper filtercups for B-5 (250 u)
6400782 Paper filtercups for B-10 (250 u)
6400787 Paper filtercups for B-20 (250 u)
6400792 Paper filtercups for B-40 (250 u)

FILTERS

6400860 Stainless steel permanent micro-filter B-5 - Ø 172 mm.
6400862 Stainless steel permanent micro-filter B-10 - Ø 244 mm.
6400795 Stainless steel permanent micro-filter B-20 - Ø 330 mm.
6400865 Stainless steel permanent micro-filter B-40 - Ø 400 mm.

MICROWAVE OVENS

RANGE	HM-910	HM-1001M	HM-1001	HM-1830
Stainless steel cavity	✓	✓	✓	✓
Stainless steel cabinet	✓	✓	✓	✓
Turntable	✓			
Fixed ceramic base		✓	✓	✓
Microwave	✓	✓	✓	✓
Programmable			✓	✓
Timer	✓	✓	✓	✓
Extra-fast				✓
Double quantity function			✓	
2 storey cavity				✓
2 magnetrons				✓

- Complete range that fits the requirements of any user.
- 900W to 1,800W microwave power and inside volume of up to 30 litres.
- HM-1830: professional big capacity model with the possibility to place the product in 2 storeys.
- Stainless steel cabinet and cavity in all models.
- Easy to use programmable models available in different versions, which assure a uniform quality in the final product.

SPECIFICATIONS	HM-910	HM-1001 / M	HM-1830
Timer	30 min.	95 min.	99 min.
Turntable	Ø 270	No	No
Inside volume	24 l	25 l	30 l
Electrical supply	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz
Loading			
Loading	900 W	1.000 W	1.800 W
Power consumption	1.400 W	1.500 W	2.800 W
Internal dimensions			
Width	340 mm	338 mm	374 mm
Depth	320 mm	348 mm	378 mm
Height	220 mm	210 mm	224 mm
External dimensions			
Width	483 mm	520 mm	490 mm
Depth	400 mm	444 mm	644 mm
Height	281 mm	312 mm	405 mm
Net weight	18 kg	18 kg	35 kg

HM-910

· Stainless steel made.
· Turntable.
· Easy to use.

5120035 **HM-910** 230 / 50Hz / 1~

HM-1001 / HM-1001M

HM-1001

· Static ceramic base.
· HM-1001: Programmable.
· HM-1001M: Manual control board.
· Easy to use.

HM-1001M

5120028 **HM-1001** - 230 V / 50 Hz / 1~
5120030 **HM-1001M** - 230 V / 50 Hz / 1~

HM-1830

· Double magnetron, professional model.
· Static ceramic base.
· Programmable.
· 2 storey cavity.
· Easy to use.

5120033 **HM-1830** - 230 V / 50 Hz / 1~

BAKERY AND PASTRY OVENS

Strong, reliable and user-friendly

· Stainless steel cabinet and cavity.
· Mechanical timer 0-60 min.
· Mechanical control of humidification.
· Pull down door.
· Internal light.
· Easy to use.

New

BO-443

Max 4 trayx 460 x 330 mm. Distance between trays 80 mm.
1 motor.

5121443 **BO-443** - 230V / 50-60 Hz / 1~

5122680 Stand for **BO-443** · 650 x 700 x 880 mm. · 7 pos.
5122550 Tray 330x460
5122552 Grid 330x460

BO-464

Max 4 trays 600 x 400 mm. Distance between trays 80 mm.
2 motors with reverse function.

5121464 **BO-464** - 380V / 50-60 Hz / 3N~

5121685 Stand for **BO-464 · 760 x 885 x 880 mm.**
5121554 Tray 600x400
5121556 Rippled tray 600x400
5121558 Grid 600x400

SPECIFICATIONS	BO-434	BO-464
Capacity (trays)	4	4
Tray size	460 X 330 mm	600 x 400 mm
Distance between trays	80 mm	80 mm
No. Of motors	1	2
Loading	2.600 W	6.900 W
External dimensions	640 x 600 x 640	780 x 720 x 650
Net weight	46 Kg.	71 kg
Complete with	4 Trays	

GASTRONORM OVENS - HUMIDIFIED OVENS

Strong, reliable and efficient.

· Stainless steel cabinet and cavity.
· Analogical timer 0-10 h.
· Temperature 0-280ºC.
· Mechanical control of direct steam.
· 2 water drop trays for cooking chamber
· Door click-on closure.
· Internal light.
· Cooling fan in the electronics area.
· Automatic chimney.
· Core probe.

New

SO-523

Max 5 trays GN 2/3. Distance between trays 65 mm.
1 motor with reverse function.

5121523 **SO-523** - 230V / 50-60 Hz / 1~

5122688 Stand for **SO-523** · 635 x 680 x 880 mm. · 7 pos.
9052020 GN Container 2/3 - 20mm depth
9052040 GN Container 2/3 - 40mm depth
9772700 Grid 2/3

SO-711

Max 7 trays GN 1/1. Distance between trays 65 mm.
2 motors with reverse function.

5121711 **SO-711** - 400V / 50-60 Hz / 3N~

5122690 Stand for **SO-711** · 965 x 740 x 880 mm. · 7 pos.
9051020 GN Container 1/1 - 20mm depth
9051040 GN Container 1/1 - 40mm depth
9771700 Grid 1/1

SO-1211

Max 12 trays GN 1/1. Distance between trays 65 mm.
3 motors with reverse function.

5121211 **SO-1211** - 400V / 50-60 Hz / 3N~

5122695 Stand for **SO-1211** · 965 x 740 x 690 mm. · 5 pos.
9051020 GN Container 1/1 - 20mm depth
9051040 GN Container 1/1 - 40mm depth
9771700 Grid 1/1

SPECIFICATIONS	SO-523	SO-711	SO-1211
Capacity (trays)	5	7	12
Tray size	GN 2/3	GN 1/1	GN 1/1
Distance between trays	65 mm	65 mm	65 mm
No. Of motors	1	2	3
Loading	3.300 W	9.600 W	14.400 W
External dimensions	635 x 705 x 690	980 x 840 x 760	980 x 840 x 1.090
Net weight	56 Kg.	102 Kg.	126 Kg.
Complete with	2 Grids	2 Grids	2 Grids

TP-10

Single horizontal loading electric toaster.

5110020 **TP-10** - 230V / 50-60Hz / 1~
6100413 Pincer (each)

TP-20

Double horizontal loading electric toaster.

5110025 **TP-20** - 230V / 50-60Hz / 1~
6100413 Pincer (each)

SPECIFICATIONS	TP-10	TP-20
Output toasts/hour*	120	240
Loading	2.000 W	2.800 W
Electrical supply	230 V / 50 Hz 1~	
Dimensions		
Width	500 mm	500 mm
Depth	280 mm	280 mm
Height	295 mm	390 mm
Net weight	8.5 kg	11 kg

ST-252 / ST-352

Conveyor toaster with variable speed.
Stainless steel elements.
Possibility of getting the toast from the front or from the back.

5110022 **ST-252** - 230 V / 50-60Hz / 1~
5110024 **ST-352** - 230 V / 50-60Hz / 1~

SPECIFICATIONS	ST-252	ST-352
Output toasts/hour*	400-500	600-750
Band width	270 mm	370 mm
Loading	2.100 W	2800 W
Electrical supply	230 V / 50-60 Hz 1~	
Dimensions		
Width	340 mm	460 mm
Depth	410 mm	410 mm
Height	360 (410) mm	360 mm
Net weight	16.5 kg	19.5 kg

* Depending on bread-type.

FIXED SALAMANDERS

SGF-650

SGF-450

· Ideal to roast directly or gratin all types of food before serving.
· **SGF-650 extra lower heating element.**
· 3 tray positions.
· Stainless steel made.
· Stainless steel elements.
· Independent adjustable thermostats.

5130278 **SGF-450** - 230V / 50-60 Hz / 1~
5130288 **SGF-650** - 230V / 50-60 Hz / 1~

SPECIFICATIONS	SGF-450	SGF-650
COOKING SURFACE	450 x 350 mm	650 x 350 mm
LOADING	3600 W	4700 W
DIMENSIONS mm		
Width	600	800
Depth	400	400
Height	455	455
NET WEIGHT	15 Kg	19 Kg

MOBILE SALAMANDERS

SG-652

SG-452

· Ideal to roast directly or gratin all types of food before serving.
· Manufactured in stainless steel.
· Stainless steel heating elements.
· Height-adjustable top.
· Adjustable thermostat.
· Removable fat collection tray.

5130277 **SG-452** - 230V / 50-60Hz /1~
5130279 **SG-652** - 230V / 50-60Hz /1~

SPECIFICATIONS	SG-452	SG-652
COOKING SURFACE	440 x 320 mm	590 x 320 mm
LOADING	2800 W	4000 W
DIMENSIONS mm		
Width	475	625
Depth	510	510
Height	530	530
NET WEIGHT	28 Kg	37 Kg

PANCAKE MACHINES - GYROS/KEBAB BURNERS

ELECTRIC PANCAKE MACHINES

5130512 **CE-135** - 230V / 50-60 Hz / 1~
5130527 **CE-235** - 230-380V / 50-60 Hz / 2N~

· Stainless steel made.
· The non-stick plate surface is made by special treatment of the stainless steel or the cast iron itself with no extra coatings. Easy to clean.

GAS PANCAKE MACHINES

5130507 **CG-140**
5130522 **CG-240**

· The burners' special round shape guarantees uniform distribution of heat onto the plate as well as perfect combustion without any gas loss (in gas appliances)

SPECIFICATIONS	CE-135	CE-235	CG-140	CG-240
No. of plates	1	2	1	2
Plate diameter	350 mm	350 mm	400 mm	400 mm
Loading	2.200 W	2 x 2.200 W	4.000 W	2 x 4.000 W
Electrical supply	230 V / 50-60 Hz 1~	230-380 V -50-60HZ 3~N	-	-
Dimensions				
Width	425 mm	835 mm	425 mm	835 mm
Depth	505 mm	505 mm	505 mm	505 mm
Height	145 mm	145 mm	145 mm	145 mm
Net weight	19 kg	38 kg	15 kg	32 kg

GYROS/KEBAB BURNERS

· Stainless steel made.
· Each burner can be adjusted independently
· Total safety control due to the thermomagnetic valves, one for each burner.
· Special high temperature resistant protective grid.
· Top motor positioning avoids fat drips.

5130550 **AG-20**
5130555 **AG-30**
5130565 **AG-40**

SPECIFICATIONS	AG-20	AG-30	AG-40
Gas burners	3 vertical	4 horizontal	4 vertical
Usable height	655 mm	655 mm	845 mm
Loading capacity	20 kg	30 kg	35 kg
Loading	8.100 W	10.800 W	10.800 W
Dimensions mm	590x530x870	590x530x870	590x530x1.070
Net weight	18 kg	21 kg	30 kg

GYROS/KEBAB KNIFE

· Stainless steel electric knife for Gyros/Kebab.
· Complete with reliable slice thickness adjuster for a clean and effective cut.
· Loading: 90W
· Blade diameter: 80mm
· Net weight: 4kg.

5130575 **CK-90** - 230V / 50 Hz / 1~

PIZZA FORMERS FMI-31 / FMI-41

Remote foot control

- To roll out cold dough.
- Designed for discontinuous use.
- Adjustable thickness and diameter settings.
- Stainless steel body and base.
- Easy cleaning.
- Optional: remote foot control.

5500084 **FMI-31** - 230V / 50 Hz / 1~
5500089 **FMI-41** - 230V / 50 Hz / 1~
5500094 Remote foot control

SPECIFICATIONS	FMI-31	FMI-41
Pizza diameter	140-300 mm	140-400 mm
Loading	375 W	375 W
Dimensions mm	420 x 450 x 650	520 x 450 x 712
Net weight	35 kg	45 kg

PIZZA OVEN MINI

- Double pizza oven.
- 3 independent, adjustable thermostats.
- Energy saving: the use of high insulation materials & a door seal able to withstand high temperatures means heat consumption is kept to a minimum.
- Stainless steel front and doors.
- Stainless steel cooking chambers with single stone hearth per deck.
- Complete with steam air vent.

5120100 **MINI** - 230-400V / 50-60 Hz / 3N~
5120101 **MINI** - 230V / 50-60 Hz / 1~
5121100 Stand for **MINI - 420 x 610 x 900 mm.**

PIZZA OVENS PL-4/6/6W PL-4+4/6+6/6+6W

PL

PL-W

- Double or single chamber pizza oven.
- 2 independent, adjustable thermostats in each chamber.
- Independent temperature gauge for each chamber in the front panel.
- Energy saving: the use of high insulation materials & a door seal able to withstand high temperatures means heat consumption is kept to a minimum.
- Stainless steel front and doors.
- Easy door operation for cleaning and maintenance.
- Stainless steel cooking chambers with single stone hearth per deck.
- Equipped with internal lighting.
- Complete with steam air vent.

5120154 **PL-4** - 230-400V / 50-60 Hz / 3N~
5120174 **PL-6** - 230-400V / 50-60 Hz / 3N~
5120194 **PL-6W** - 230-400V / 50-60 Hz / 3N~
5120164 **PL-4+4** - 230-400V / 50-60 Hz / 3N~
5120184 **PL-6+6** - 230-400V / 50-60 Hz / 3N~
5120204 **PL-6+6W** - 230-400V / 50-60 Hz / 3N~
5121160 Stand for **PL-4 / PL-4+4**- 1.010 x 850 x 910 mm.
5121180 Stand for **PL-6 / PL-6+6** - 1.010 x 1.200 x 820 mm.
5121194 Stand for **PL-6W / PL-6+6W - 1.360 x 850 x 910 mm.**

SPECIFICATIONS	MINI	PL-4	PL-6	PL-6W	PL-4+4	PL-6+6	PL-6+6W
Thermostat	60-350ºC	60-450ºC	60-450ºC	60-450ºC	60-450ºC	60-450ºC	60-450ºC
N. of pizzas	8 de Ø 250mm	4 de Ø 300mm	6 de Ø 300mm	6de Ø 300mm	8 de Ø 300mm	12 de Ø 300mm	12 de Ø 300mm
Loading	2 x 3.000 W	4.800 W	7.200 W	7.200 W	2 x 4.800 W	2 x7.200 W	2 x7.200 W
Chamber dimensions	2 chambers	1 chamber	1 chamber	1 chamber	2 chambers	2 chambers	2 chambers
Width	505	700	700	1.050	700	700	1.050
Depth	520	700	1.050	700	700	1.050	700
Height	115	145	145	145	145	145	145
External dimensions							
Width	745	1.010	1.010	1.360	1.010	1.010	1.360
Depth	695	1.120	1.470	1.120	1.120	1.470	1.120
Height	490	430	430	430	770	770	770
Net weight	73 kg	80 kg	97 kg	105 kg	150 kg	198 kg	200 kg

F-3 / F-8

F-3

F-8

5130022 **F-3** - 220 V / 50-60 Hz. /1~

5130032 **F-8** - 220 V / 50-60 Hz. /1~

F-3+3 / F-8+8

F-3+3

5130027 **F-3+3** - 220 V / 50-60 Hz. /1~

5130037 **F-8+8** - 220 V / 50-60 Hz. /1~

F-10

5130042 **F-10** - 400V / 50-60 Hz. /3~

F-10+10

5130047 **F-10+10** - 400V / 50-60 Hz. /3~

SPECIFICATIONS	F-3	F-3+3	F-8	F-8+8	F-10	F-10+10
LITRES	3	3 + 3	6	6 + 6	7	7 + 7
LOADING	2.000 W	2 x 2.000 W	3.285 W	2 x 3.285 W	6.000 W	2 x 6.000 W
ELECTRICAL SUPPLY	220 V	220 V	220 V	220 V	400 V	400 V
BASKET DIMENSIONS mm	125 x 230 x 100	2 x (125 x 230 x 100)	205 x 240 x 100	2 x (205 x 240 x 100)	240x 260 x 100	2 x (240 x 260 x 100)
EXTERNAL DIMENSIONS mm	180 x 420 x 360	360 x 420 x 360	270 x 420 x 360	530 x 420 x 360	325 x 530 x 360	655 x 530 x 360
NET WEIGHT	5 kg	9 kg	6.5 kg	12 kg	8 kg	15 kg

FE-9 / FE-12

5130116 **FE-8** - 230V / 50-60 Hz. / 1~
5130120 **FE-9** - 400V / 50-60 Hz. /3~
5130122 **FE-12** - 400V / 50-60 Hz. /3~

FE-9+9 / FE-12+12

5130118 **FE-8+8** - 230V / 50-60 Hz. / 1~
5130125 **FE-9+9** - 400V / 50-60 Hz. /3~
5130127 **FE-12+12**- 400V / 50-60 Hz. /3~

SPECIFICATIONS	FE-8	FE-8+8	FE-9	FE-9+9	FE-12	FE-12+12
LITRES	8	8+8	8	8+8	12	12+12
LOADING	3.000 W	2 x 3.000 W	6.000 W	2 x 6.000 W	9.000 W	2 x 9.000 W
ELECTRICAL SUPPLY	230V / 50-60Hz/ 1~	230V / 50-60Hz/ 1~	400V / 50-60Hz/ 3~	400V / 50-60Hz/ 3~	400V / 50-60Hz/ 3~	400V / 50-60Hz/ 3~
BASKET DIMENSIONS mm	190 x 245 x 110	2x(190 x 245 x 110)	190 x 245 x 110	2x(190 x 245 x 110)	235 x 270 x 115	2x(235 x 270 x 115)
EXTERNAL DIMENSIONS mm	290 x 550 x 295	580 x 550 x 295	290 x 550 x 295	580 x 550 x 295	400 x 700 x 310	800 x 700 x 310
NET WEIGHT	12.5 kg	23 kg	12.5 kg	23 kg	17 kg	32 kg

ELECTRIC FRYERS WITH STAND

5130130 **FE-15** - 400V/50-60Hz./3N~

5130135 **FE-15+15** - 400V/50-60Hz./3N~

SPECIFICATIONS	FE-15	FE-15+15
LITRES	14	14 + 14
LOADING	9.000 W	2 x 9.000 W
BASKET DIMENSIONS mm	273 x 270 x 115	2 x (273 x 270 x 115)
EXTERNAL DIMENSIONS mm	375 x 655 x 985	750 x 655 x 985
NET WEIGHT	31 kg	58 kg

Electric and gas grills
· Complete range.
· Stainless steel construction.
· Electric models available with glass-ceramic or cast iron surface.
· Gas models available with stainless steel or hard-chromium coated surface.

VITRO-GRILLS - PV RANGE

Glass-ceramic surface that allows to cook directly.
Stainless steel body.
Quick, economic and hygienic.

PV-400

5130350 **PV-400** - 230V / 50-60 Hz / 1~

PV-650

5130355 **PV-650** - 230V / 50-60 Hz / 1~

SPECIFICATIONS	PV-400	PV-650
COOKING SURFACE	285 x 440 mm	2 x (282.5 x 440) mm
SURFACE PLATE	390 x 535 mm	643 x 535 mm
LOADING	2500 W	5000 W
DIMENSIONS mm		
Width	400	650
Depth	600	600
Height	190	190
NET WEIGHT	10 Kg	14 Kg

VITRO-GRILLS: GV RANGE

· Glass-ceramic upper and lower surfaces that allow to cook directly.
· Medium- and double-sized models with ribbed and smooth glass-ceramic surface available.
· Quick heating applicances, minimising waiting time until the grill is ready to use.
· Stainless steel body.
· Thermostatically controlled temperature up to 300ºC.
· Easy to clean stainless steel splashback.
· Waste collection drawer.
· **LA**: ribbed upper and smooth lower glass.
· **LL**: smooth upper and lower glass.

MEDIUM-SIZED SMOOTH GRIDDLE/RIBBED CONTACT GRILL

5130366 **GV-6LA** - 230V / 50-60 Hz / 1~

MEDIUM-SIZED SMOOTH GRIDDLE CONTACT GRILL

5130361 **GV-6LL** - 230V / 50-60 Hz / 1~

DOUBLE-SIZED SMOOTH GRIDDLE/RIBBED CONTACT GRILL

5130371 **GV-10LA** - 230V / 50-60 Hz / 1~

DOUBLE-SIZED SMOOTH GRIDDLE CONTACT GRILL

5130376 **GV-10LL** - 230V / 50-60 Hz / 1~

SPECIFICATIONS	GV-6LA	GV-6LL	GV-10LA	GV-10LL
SURFACE PLATE	368 x 248	368 x 248	538 x 248	538 x 248
LOADING	3000 W	3000 W	3400 W	3400 W
DIMENSIONS mm				
Width	465	465	635	635
Depth	440	440	440	440
Height	245	245	245	245
NET WEIGHT	15 kg	15 kg	21.5 kg	21.5 kg

Non contractual pictures.

ELECTRIC CONTACT GRILLS IN CAST IRON ALLOY

· Stainless steel construction.
· Griddles with cover, without cover or combined models.
· Cast iron alloy smooth or ribbed plates.
· Thermostatically controlled up to 250ºC.
· Height adjustable tilting cover equipped with brake.
· Front side fat collection tray.

SINGLE-SIZED CONTACT GRILL

5100030 **GRS-5** - 230 V / 50-60 Hz / 1~

DOUBLE-SIZED SMOOTH GRIDDLE CONTACT GRILL

5100039 **GRL-10** - 230 V / 50-60 Hz / 1~

MEDIUM-SIZED CONTACT GRILL

5100038 **GL-6** - 230V / 50-60 Hz / 1~

5100042 **GLM-6** - 230 V / 50-60 Hz / 1~

5100032 **GRM-6** - 230 V / 50-60 Hz / 1~

DOUBLE-SIZED CONTACT GRILL

5100037 **GLD-10** - 230 V / 50-60 Hz / 1~

5100035 **GRD-10** - 230 V / 50-60 Hz / 1~

SPECIFICATIONS	GRS-5	GRD-10	GRM-6 / GL-6 / GLM-6	GLD	GRL
LOADING	1.800 W	3.600 W	3.000 W	2.900 W	2.100 W
ELECTRICAL SUPPLY			230 V / 50-60 Hz / 1~		
SURFACE PLATE	255 x 225 mm	555 x 225 mm	365 x 225 mm	555 x 225 mm	555 x 225 mm
DIMENSIONS mm					
Width	400 mm	700 mm	512 mm	700 mm	700 mm
Depth	435 mm	435 mm	435 mm	435 mm	380 mm
Height	240 mm	240 mm	240 mm	240 mm	180 mm
NET WEIGHT	20 kg	35 kg	28 kg	30 kg	22 kg

GAS GRIDDLE PLATES

Made in high quality materials, Sammic gas griddle plates are robust, resistant and reliable.
· Stainless steel construction.
· Titanium coated stainless steel burners.
· Burners with independent ignitors.
· With 2 easily removable fat collection trays.
· Easy to clean.

STAINLESS STEEL SURFACE

6mm.thick steel plates.

5130312 **SPG-601**
5130317 **SPG-801**
5130322 **SPG-1001**

HARD CHROMIUM PLATED SURFACE

15mm. ground, hard chromium coated steel plate.

5130332 **SPC-601**
5130337 **SPC-801**

SPECIFICATIONS	SPG-601	SPG-801	SPG-1001	SPC-601	SPC-801
SURFACE PLATE	583 mm x 395 mm	783 mm x 395 mm	983 mm x 395 mm	560 mm x 400 mm	760 mm x 400 mm
GAS BURNERS	2	3	3	2	3
LOADING	5.500 W	8.250 W	9.300 W	5.800 W	8.700 W
DIMENSIONS					
Width	600 mm	800 mm	1.200 mm	600 mm	800 mm
Depth	507 mm	507 mm	507 mm	507 mm	507 mm
Height	234 mm	234 mm	234 mm	234 mm	234 mm
NET WEIGHT	19 kg	26 kg	36 kg	40 kg	52 kg

Non contractual pictures.

FLYKILLERS

FLYKILLER EX-30

Coverage of 360º. Area of protection up to 100m².
Loading: 30 W.
High-tension grid.
Twin 15 W ultra violet tubes with easy access for replacement.
Dimensions: 515w x 110d x 370 mm h.
Net weight: 7 kg.

5600015 **EX - 30** - 230V / 50-60Hz / 1~

FLYKILLER EX-80

Coverage of 360º. Area of protection up to 150m².
Loading: 80 W
High-tension grid.
Twin 40 W ultra violet tubes with easy access for replacement.
Dimensions: 655w x 110d x 438 mm h.
Net weight: 10 kg."

5600020 **EX - 80** - 230V / 50-60Hz / 1~

· Made of AISI 304 stainless steel.
· Installation kit included.
· Both models are equipped for:
  - Soap dispenser
  - Stainless steel back wall installation.
· Mechanical control with timed button.

WALL MOUNTED HAND WASHBASIN

· With knee push valve operation in the front panel.
· Chromium plated rotating pipe.

5880016	**LVM-400** - 400 x 300 x 200 mm.
5880017	**LVM-450** - 450 x 450 x 250 mm.
5880024	Wall fitting · 400 x 300 x 10 mm.
5880023	Wall fitting · 450 x 300 x 10 mm.
5880025	Soap dispenser

FREESTANDING HAND WASHBASIN

· Extractible front panel.
· With foot push valve operation in the bottom front part.
· Chromium plated rotating pipe.
· Ø 385 mm.-basin.
· External dimensions: 450x450x850 mm.

5880012	**LVP-450** - 450 x 450 x 850 mm.
5880023	Wall fitting · 450 x 300 x 10 mm.
5880025	Soap dispenser

BAIN-MARIE

· Made of AISI 304 18/10 stainless steel.
· Adjustable digital thermostat, 30-90ºC.
· Pans not included.

TABLETOP BAIN-MARIE

· Heating with 2,000W element.
· With discharge tap.

5841111	**BMS-111** - 1 X GN1/1 - 590X430X300 - 230V / 50-60 Hz. / 1~
5841211	**BMS-211** - 2 X GN1/1 - 700X580X300 - 230V / 50-60 Hz. / 1~
5841311	**BMS-311** - 3 X GN1/1 - 1.050X580X300 - 230V / 50-60 Hz. / 1~

BAIN-MARIE TROLLEY

· Bain-marie on trolley.
· Double walled tank.
· Bain-marie heating with 2,000W element.
· 4 rubber, 125mm diameter, swivel wheels, 2 of them with brake.

5845111	**BMC-111** - 1 X GN1/1 - 710 x 450 x 900 - 230V / 50-60 Hz / 1~
5845211	**BMC-211** - 2 X GN1/1 - 710 x 640 x 900 - 230V / 50-60 Hz / 1~
5845311	**BMC-311** - 3 X GN1/1 - 1200 x 640 x 900 - 230V / 50-60 Hz / 1~
5845411	**BMC-411 - 4 X GN1/1 - 1500 x 640 x 900 - 230V / 50-60 Hz / 1~**

KNIFE STERILISERS

EC-60

EC-30

· UV-Lamp knife steriliser.
· Stainless steel made.
· Non-magnetic knife holder: avoids damage to the blade.
· 120 min. Timer.
· Knife sterilisation in less than 30 minutes: HACCP solution.

EC-30:
· Loading: 15w.
· Capacity: 25-30 units.
· Dimensions: 482 x 155 x 613 mm.
· Net weight: 8 Kg.

EC-60:
· Loading: 30w.
· Capacity: 60 units.
· Dimensions: 964 x 155 x 613 mm.
· Net weight: 16 Kg.

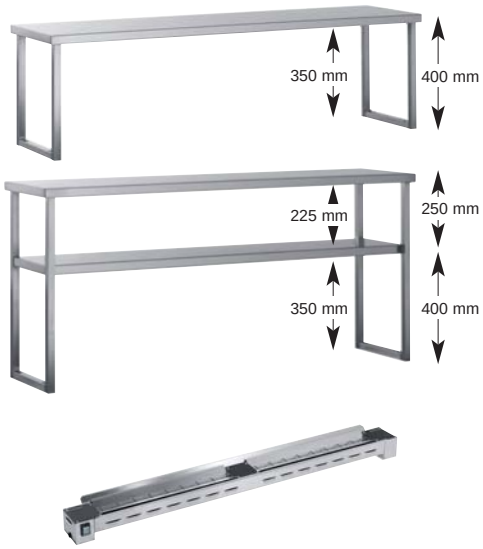
5130580	**EC-30** - 230V / 50 Hz / 1~
5130585	**EC-60** - 230V / 50 Hz / 1~

HOT CUPBOARDS

· Made of AISI 304 Scotch Brite.
· Worktop.
· Waterproof and soundproof, reinforcing underframe.
· Ventilated heating, temperature up to 80ºC.
· Loading: 2,500 W.
· Soundproofed sliding doors and height-adjustable intermediate shelf.
· Wall model with 100mm rear upstand.
· Loading: 2.500W

5831712	**MCM-712** - 1200X700 - Wall model
5831718	**MCM-718** - 1800X700 - Wall model
5831732	**MCP-712** - 1200X700 - Central - Sliding doors on both sides
5831738	**MCP-718** - 1800X700 - Central - Sliding doors on both sides

TABLETOP SHELVES



· Flattened lower edges for hand protection. Square-pipe legs 25x25mm.
· Ready to install food-warmer. · Depth: 350mm.

5820111	**ES-111** - 1 shelf - 1100mm
5820117	**ES-117** - 1 shelf - 1700mm

5820211	**ES-211** - 2 shelves - 1100mm
5820217	**ES-217** - 2 shelves - 1700mm

FOOD-WARMER FOR TABLE-TOP SHELVES

· Made of AISI304 stainless steel.
· Equipped with 1, 2 or 3 elements to keep food warm.
· Easy installation under the shelf.
· Electrical supply: 230V / 50-60 Hz / 1~

5820506	**EC-660** - 1 element - 500W - 650 x 160 x 70 mm.
5820512	**EC-1230** - 2 elements - 1.000W - 1.200 x 160 x 70 mm.

CUPBOARDS

WALL CUPBOARDS

· Made of AISI 304 Scotch Brite.
· Soundproofed sliding doors mounted on nylon bearings.
· Height adjustable intermediate shelf with flattened lower edges.
· Double-thickness guides.
· Easy attachment to walls.

5834610	**AP-1000** - 1000X400X650
5834612	**AP-1200** - 1200X400X650
5834616	**AP-1600** - 1600X400X650
5834618	**AP-1800** - 1800X400X650
5834630	**APE-1000** - with drainer unit - 1000X400X650

FREESTANDING CUPBOARDS

· Made of AISI 304 Scotch Brite.
· Soundproofed sliding doors mounted on nylon bearings.
· 3 height adjustable intermediate shelves.
· Double-thickness guides.
· Adjustable stainless steel feet.

5835612	**AE-1200** - 1200X600X2000
5835614	**AE-1400** - 1400X600X2000
5835616	**AE-1600** - 1600X600X2000

WALL SHELVES

EPL

EPT

FIXED WALL SHELVES - FLAT MODELS

5851110	**EPL-210** - 1000X300
5851112	**EPL-212** - 1200X300
5851114	**EPL-214** - 1400X300
5851116	**EPL-216** - 1600X300
5851210	**EPL-410** - 1000X400
5851212	**EPL-412** - 1200X400
5851214	**EPL-414** - 1400X400
5851216	**EPL-416** - 1600X400

FIXED WALL SHELVES - TUBULAR MODELS

5851310	**EPT-410** - 1000X400
5851312	**EPT-412** - 1200X400
5851314	**EPT-414** - 1400X400
5851316	**EPT-416** - 1600X400
5851318	**EPT-418** - 1800X400

TROLLEYS FOR TRAYS - GASTRONORM

· Welded trays with glazed stainless steel AISI 304 square tubular frame section 25x25x1,2mm.
· C-shaped stainless steel AISI 304 12/10 thickness guides with push-through protection.
· 125mm diameter swivel castors, 2 of them with brake.
· Rubber bumpers.

Gastronorm tray trolleys with worktop
· Glazed stainless steel AISI304 worktop 10/10 thickness.
· Versatility: the model for 7 x GN2/1 can be used with up to 14 x GN 1/1 trays.
· Distance between guides: 76mm.

5860711	**CG-711** - 7 x GN 1/1 - 395x550x825mm.
5860721	**CG-721** - 7 x GN 2/1 - 588x650x825mm.

High gastronorm tray trolleys
· Versatility: the model for 17 x GN2/1 can be used with up to 34 x GN 1/1 trays.
· Distance between guides: 77mm.

5861711	**CG-1711** - 17 x GN1/1 - 395x550x1620mm.
5861721	**CG-1721** - 17 x GN2/1 - 588x650x1620mm.

TROLLEYS FOR TRAYS - BAKERY

· Welded trays with glazed stainless steel AISI 304 square tubular frame section 25x25x1,2mm.
· L-shaped stainless steel AISI 304 12/10 thickness guides with push-through protection.
· 125mm diameter swivel castors, 2 of them with brake.
· Rubber bumpers.
· Distance between guides: 86mm.

5861664	**CG-1664** - 16 x 600X400 - 690x530x1620mm.

GASTRONORM CONTAINERS - STAINLESS STEEL 18/10

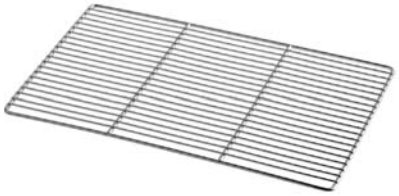
MODEL DIMENSIONS mm	DEPTH mm	LITRES	STANDARD CODE	PERFORATED CODE
CONTAINERS 2/1 (530 x 650)	20	-	9050020	-
	40	11.0	9050040	9050042
	65	19.0	9050050	9050052
	100	28.0	9050100	9050102
	150	42.0	9050150	-
	200	56.0	9050200	-
CONTAINERS 1/1 (530 x 325)	20	-	9051020	-
	40	5.0	9051040	9051042
	65	9.0	9051050	9051052
	100	13.5	9051100	9051102
	150	20.5	9051150	9051152
	200	27.0	9051200	9051202
CONTAINERS 2/3 (354 x 325)	20	-	9052020	-
	40	4.0	9052040	9052042
	65	6.0	9052050	9052052
	100	8.5	9052100	9052102
	150	13.0	9052150	9052152
	200	17.5	9052200	9052202
CONTAINERS 1/2 (265 x 325)	20	-	9053020	-
	40	2.5	9053040	9053042
	65	4.0	9053050	9053052
	100	6.0	9053100	9053102
	150	9.0	9053150	9053152
	200	12.0	9053200	9053202
CONTAINERS 2/4 (530 x 162)	20	-	9053024	
	40	2.5	9053044	
	65	3.5	9053054	
	100	5.5	9053104	
CONTAINERS 1/3 (176 x 325)	20	-	9054020	
	40	1.6	9054040	
	65	2.5	9054050	
	100	3.5	9054100	
	150	5.5	9054150	
	200	7.5	9054200	
CONTAINERS 1/4 (265 x 162)	65	1.7	9055050	
	100	2.7	9055100	
	150	4.0	9055150	
	200	4.7	9055200	
CONTAINERS 1/6 (176 x 162)	65	1.0	9056050	
	100	1.5	9056100	
	150	2.5	9056150	
CONTAINERS 1/9 (176 x 108)	65	0.5	9057050	
	100	1.0	9057100	

	Model	Height mm	Standard Code	With opening for spoon Code
LIDS WITH HANDLES	1/1	40	9251300	9251320
	2/3	40	9252300	9252320
	1/2	40	9253300	9253320
	2/4 (w/o handles)	40	9253344	-
	1/3	40	9254300	9254320
	1/4	40	9255300	9255320
	1/6	40	9256300	9256320
	1/9	40	9257300	9257320

	Model	Height mm	Hermetic seal Code	Hermetic seal with valve Code
	1/1	40	9251360	9251365
	2/3	40	9252360	-
	1/2	40	9253360	9253365
	1/3	40	9254360	9254365

	For type	Depth x width mm	Code
PERFORATED INSERT **(holes Ø 10 mm)**	1/1	453 x 266	9651600
	2/3	278 x 260	9652600
	1/2	266 x 195	9653600
	1/3	274 x 103	9654600

	Model	Depth mm	Code
TRAYS **(Straight rims)**	2/1	20	9350520
	2/1	40	9350540
	1/1	10	9351510
	1/1	20	9351520
	1/1	40	9351540
	2/3	20	9352520
	2/3	40	9352540
	1/2	20	9353520
	1/2	40	9353540



	Model	Depth x width mm	Code
GRIDS **(Stainless Steel)**	2/1	530 x 650	9770700
	1/1	530 x 325	9771700
	2/3	354 x 325	9772700

	Length mm	Code
DIVIDING BARS	325	9559001
	530	9559005

TRANSPORT TROLLEYS

- Welded trolley with 18/10 stainless steel tubular frame.
- Welded deep-drawn, 18/10 stainless steel shelves with rounded, soundproofed surface.
- 4 rubber, 125mm diameter, swivel wheels, 2 of them with brakes. Rubber bumpers.
- Loading capacity per shelf: 70 Kg.

5860208	**CS-208** - 2 shelves 800X500 - 825x525x932mm
5860209	**CS-209** - 2 shelves 900X500 - 925x525x932mm
5860210	**CS-210** - 2 shelves 1000X600 - 1025x625x932mm
5860308	**CS-308** - 3 shelves 800X500 - 825x525x932mm
5860309	**CS-309** - 3 shelves 900X500 - 925x525x932mm
5860310	**CS-310** - 3 shelves 1000X600 - 1025x625x932mm
5860409	**CS-409** - 4 shelves 900X500 - 925x525x1570mm
5860410	**CS-410** - 4 shelves 1000X600 - 1025x625x1570mm

EXTRA STRONG TRANSPORT TROLLEYS

- Welded trolley with 18/10 stainless steel tubular frame.
- Welded deep-drawn, 18/10 stainless steel shelves with rouded, soundproofed surface.
- 4 rubber, 125mm diameter, swivel wheels, 2 of them with brakes. Rubber bumpers.
- Loading capacity per shelf: 130 Kg.

5860510	**CSR-210** - 2 shelves 1000X600 - 1100x690x900mm
5860610	**CSR-310** - 3 shelves 1000X600 - 1100x690x1100mm

WASTE BAG HOLDER

· Stainless steel construction.
· Fitted with 2 rubber covered swivel castors for quiet operation.
· Pedal operated lid opening.
· Front handle for ease of movement.

5861100 Trolley for waste bag **CB - Ø450 x 850 mm**

STAINLESS STEEL BINS

· Stainless steel construction
· Waste bin can also be used for storage and transportation purposes.
· Complete with handles and stainless steel lid.
· Available in 50 or 95 litres capacity. Optional foot pedal model available (95 litres model only).
· Fitted with 4 rubber covered swivel castors for quiet operation.

5702576 **CU-50** - 50 l. - 380 x 380 x 605 mm.
5702577 **CU-95** - 95 l. - 450 x 450 x 685 mm.
5702578 **CU-95P** - 95 l. - With foot pedal - 450 x 600 x 685mm.

GENERAL SALES CONDITIONS

1. Special machines: All machines with different specifications to those shown in this price list will have a minimun extra charge of 3% in price and a minimum delivery time of 40 days
2. PACKING: Standard packing in cardboard boxes (included).
3. These prices are in EXW (ExFactory) position.
4. Payment must be done in EURO currency following the agreed conditions. Delays in payment will be charged at an interest of 1.8% per month.
5. For payments in advance a further 2% discount will be granted.
6. For orders lower than 1,500 Euro net a surcharge of 3% will be added.
7. We will charge the amount of Euro 100 for any document or Certification requested (like Certification of Origin) for orders below Euro 6.000
8. This price list supersedes all previous price lists.
9. Guarantee terms: one year from the invoice date for defective parts, 18 month from the invoice date if the guarantee card is filled in and returned.
10. No goods returnable except with Sammic written consent. Transport cost will be paid by the sender.
11. The goods belong to Sammic till the payment has been fully settled.
12. Sammic has the full right to change or modify any specification or design of the products shown in this price list without notice due to continuous improvement.
13. Our trading terms and conditions of sale take precedent over all others.

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